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HistoryIn 1875, Alfredo Francisco Pellas Canessa immigrated from Genoa, Italy to Nicaragua, and founded the San Antonio Mill in 1890, one of the oldest and largest sugar mills in the country. Younger rums were produced here to celebrate the sugarcane harvest, and a small quantity of aged rums were produced for the mill proprietors. Compañía Licorera de Nicaragua (CLN) was founded in 1937 in Chichigalpa, Nicaragua, and became the distilling operation for San Antonio, producing aged rum on a large scale. The distillery Chichigalpa has been independently owned and operated by the Pellas Family for five generations. The company is currently run by Carlos Pellas, President and CEO of Compañía Licorera de Nicaragua.Single Estate Volcano RumFlor de Caa, which means Cane Flower in Spanish, is a Single Estate Spanish Style rum, with all stages of the production process done at Compañía Licorera de Nicaragua, including raw material sourcing, maturation, and bottling.The Flor de Caa distillery is located only 5 miles from the San Cristobal volcano, the tallest and most active volcano in Nicaragua, with an elevation of 5,725 ft (1,745 m). The surrounding land and water has been enriched by the unique volcanic climate. The San Cristobal volcano has had around 30 eruptions dating back to the 16th century, and volcanic ash has fertilized the soil, and the water is enriched by minerals that has infiltrated the underground reservoirs. In addition to soil and water, the hot volcanic climate generates a deep degree of interaction with the aging rum and the barrel.ProductionThe sugarcane is grown and processed into molasses at the company owned sugar plantation, Ingenio San Antonio, in Chichigalpa, and is brought to the distillery by tankers. The molasses is cut with water to the desired sweetness before a 36 fermentation. During the fermentation process, excess carbon-dioxide from the fermentation process is collected and sold to the Coca-Cola bottling plant.DistillationFlor de Caa is distilled 5x in a five-column still, which is powered by steam generated from burning biogas at the sugar mill. Depending on the combination of columns used in the distillation process, each expression is distilled to different specification, depending if it will end up as a lighter or heavy mark of final rum. Rum produced in a column still, means almost all the flavor will come from the barrel during maturation.MaturationMaster Blender Pedro Uriarte knows exactly which final expression all new make rum will become, even before it enters the barrel. Each expression is designated with a number (4, 7, 12, 18, 25), but these are not age statements. Rum has absolutely no regulations when it comes to labeling, and age designation. Flor de Caa is aged in Ex-Bourbon barrels, with no additional artificial additives or flavors used in the maturation process. The on-site original aging warehouses are not climate controlled, and contain no electricity, ventilation, or humidifiers. The rum ages naturally with the tropical climate of Nicaragua. This leads to a very high proportion being lost to the angels share. This natural and traditional aging process has been termed Slow-Aged, by the brands parent company, William Grant & Sons.The more mature marks from Flor de Caa are referred to as The Centenario Collection.Environmental SustainabilityThe Flor de Caa distillery is one of the most environmentally friendly facilities in Latin America, if not the world. They were the first rum distillery to earn a ISO900 and ISO14000 certifications, which are both internationally recognized environmental management systems given to companies that minimize their carbon footprint, and do not negatively affect their environmental surroundings during production, including air, water, and land. The distillery uses all bi-products and waste are recycled back into energy to power the plant, and almost 100% of all water used is recycled. During the fermentation process, 120,000 tons of CO are recaptured, purified, and used in the manufacturing of soft drinks.Social ResponsibilityFlor de Caa became Fair Trade Certified on February 8th, 2018, and all new bottles will carry the iconic Fair Trade Certified logo. The brand earned this certification by using 100% renewable energy, sustainably sourcing all raw materials, and by planting 50,000 trees annually (twice the size of Central Park in New York City).Since 1913, the school rum by the company, offers free education to the children of its employees (600 children enrolled today from elementary through high school) and since 1958 the company hospital offers free medical attention to its employees and their families (over 2,500 births to date). In addition, for over 25 years, the brand has been the main donor of APROQUEN, a Nicaraguan non-profit founded in 1982 that has provided over 500,000 free medical services to child burn victims and children with cleft lip or palate.Please Drink Responsibly. News Family-owned since 1890, Nicaragua's Flor de Caa Rum stands out with its unwavering commitment to sustainable practices and environmental stewardship.The brand has been family-owned since 1890In 1875, Alfredo Francisco, a young Italian adventurer from Genoa, risked everything by leaving behind his family and the comforts of the old continent to travel to the exotic country of Nicaragua. A few years later, in 1890, he came across the countrys most fertile lands, at the base of the San Cristbal volcano. Its unique volcanic terroir would be the birthplace of Flor de Caa, proving instrumental in forging a rum with a distinctive and smooth flavour.Now, 135 years later, Franciscos legacy is being carried on by the familys fifth generation. Each bottle of Flor de Caa represents a commitment to time-honoured traditions. Naturally aged in hand-selected Bourbon barrels for up to 30 years, its rums are celebrated for their rich and complex flavour profile, captivating connoisseurs worldwide. The distillers dedication to quality, attention to detail and the absence of artificial additives and sugar have earned Flor de Caa numerous accolades.Flor de Caa is a beacon of responsible luxury in a world increasingly focused on sustainability. In 2020 Flor de Caa made history when it became the first global spirit brand certified both carbon neutral and Fair Trade. The brand now stands as a global leader in sustainable practices, pioneering a new era of conscious consumerism.The producer has made a significant impact on the environment and society by capturing and recycling carbon emissions created during fermentation, and using 100%-renewable energy for more than 15 years.A trailblazer in reforestation efforts, Flor de Caa has planted one million trees since 2005 to help preserve wildlife and water resources. The brand has also provided education and healthcare to employees and their families at the company school and hospital since 1913.For its social and environmental efforts, Flor de Caa Rum was recognised with the Ethical Award and the Distillery Sustainability Award at The Spirits Business Awards 2021. From seasoned rum enthusiasts and bartenders to consumers worldwide, Flor de Caa promises an exceptional drinking experience. Perfect for sipping neat or for crafting cocktails, the premium spirit can be proudly enjoyed as a sustainable rum with a purpose.As Flor de Caa celebrates its 135th anniversary, let us raise a glass to its timeless legacy and unwavering commitment to quality and sustainability. Related news Ahuna Rum lands in Poland Black Tears spiced rum returns to UAE Serum Mammie enters the Baltics Brand of premium rum in NicaraguaThis article is about the brand of Nicaraguan rum. For the Mexican film, see Flor de Caa.For de CaaTypeRumManufacturerCompañía Licorera de NicaraguaDistributorWilliam Grant & Sons US Import/Country of originNicaraguaIntroduced1890Alcohol by volume40%Proof (US)70 - 80ColourWhite and DarkVariantsUltra Lite 4Extra Lite 4Extra Seco 4Ajeo Oro 4Ajeo Clsico 5Gran Reserva 7Blanco Reserva 7Flor de Caa 12Flor de Caa 18Flor de Caa 25Related productsList of rum producersWebsiteFlordeCaa.comFlor de Caa (Spanish for "sugarcane flower") is a brand of premium rum manufactured and distributed by Compañía Licorera de Nicaragua which is headquartered in Managua, Nicaragua and dates back as far as 1890.[1]Flor de Caa is made by Compañía Licorera de Nicaragua, S.A. (CLNSA)[2] and dates back to 1890. The company originally sought to develop a large sugarcane plantation and built the first distillery in Chichigalpa (about 120km from Managua) at the base of the San Cristbal Volcano.[3]Compañía Licorera de Nicaragua was founded in 1937.[4] After building the distillery, it was not until 1937 that Flor de Caa was formally introduced to the Nicaraguan market, with Flor de Caa Etiqueta Amarilla and Flor de Caa Etiqueta Roja being the first two flavors.[5]In 1959 it was first exported to Venezuela, Costa Rica and other Central American countries.[6][5] Between 1963 and 1965 the distillery in Chichigalpa underwent modernization updates. Eight years later a second distillery was constructed in Honduras.[7] During the 1980s, Flor de Caa was stored in large quantities due to the Nicaraguan Revolution. By 1990, Flor de Caa had the largest reserve of aged rum in the world.[2]The distillery in Chichigalpa was completely modernized in 1996. The company now sponsors the Flor de Caa Open, an event on the PGA Tour Latinoamrica.[8] In addition to international bar-mixing competitions.[9] It also sponsors international fishing tournaments of the International Game Fish Association.[10]Flor de Caa rum is distilled five times during its production. Each rum is aged in charred oak barrel having previously been used to mature bourbon whiskey, and is also created to comply with kosher standards.[11][12] The company's rums are aged for up to 25 years.[13] The contemporary line has five premium rums, two super-premium rums, and three ultra premium rums.[14] In 2013 the company updated its bottle design, that includes examples of the rum's award wins and a volcano, intended to represent the volcanic soil of Nicaragua.[15] The rums are distributed in forty-three countries.[16] The Flor de Caa brand symbol is present on all bottles. The logo depicts medals won by the rum and the San Cristobal Volcano.[17]Flor de Caa produces both white and dark rums.[18] In 2018 it became fair trade certified through Fair Trade USA.[19]Ultra Cocco 4Ultra Lite 4Extra Lite 4Extra Seco 4Ajeo Oro 4Ajeo Clsico 5Gran Reserva 7Blanco Reserva 7SpressoFlor de Caa 12Flor de Caa 18Flor de Caa 25Flor de Caa 18Flor de Caa 25Flor de Caa is renowned as one of the best rums from Latin America, having won more than 150 international awards since 2000 and has been the most award-winning rum brand during this period.[20] It has captured gold, silver, and bronze medals and has received high recommendations from wine and liquor enthusiasts.[21][22][23][24][25] In 2017 it was recognized at the International Wine and Spirit Competition as the Global Rum Producer of the Year.[26] ^ Welcome to CLNSA". Archived from the original on 2007-01-29. ^ a b Webber, Jude (2015-06-26). "Nicaragua's Flor de Caa rum pays healthy dividends". Financial Times. 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Retrieved 2007-10-07. ^ "Wine Enthusiast Magazine - Wine Ratings, Wine News, Recipe Pairings". www.winemag.com. ^ "errorpage". www.sanjeevkapoor.com. ^ "BoozeBasher.com". www.boozebasher.com. ^ Diario, El Nuevo. "El Nuevo Diario". Elnuevodiario.com.ni. Archived from the original on 2008-09-08. Retrieved 2017-02-28. ^ "Flor de Caa rum 2 histori vulkanu w tle". May 2020. ^ "Flor De Caa Named number 1 Rum Producer in the World". BeverageTradeNetwork via Medium. 29 November 2017. Retrieved 12 February 2018.Ron Flor de Caa official siteCompañía Licorera de Nicaragua, S.A. official siteGrupo Pellas official site Archived 2008-01-20 at the Wayback MachineRetrieved from " Ron Flor de Caa is a premium rum brand that has a rich history dating back to 1890. The brand was founded in Chichigalpa, Nicaragua, by Alfredo Francisco Pellas Canessa. The Pellas family has been involved in the production of sugar and rum for over 120 years, and their dedication to quality and tradition has made Ron Flor de Caa one of the most respected rum brands in the world. The name Flor de Caa translates to flower of the cane, which is a nod to the brands commitment to using the finest sugarcane in their rum production. The brands iconic volcano logo represents the San Cristbal volcano, which is located near the distillery and is a symbol of the brands Nicaraguan heritage.The production of Ron Flor de Caa has always been rooted in tradition and craftsmanship. The brands commitment to quality is evident in every bottle, as they continue to use the same time-honored methods that have been passed down through generations. From the selection of the finest sugarcane to the aging process in charred oak barrels, every step of the production process is carefully monitored to ensure that each bottle of Ron Flor de Caa meets the highest standards of excellence. With over 130 years of history, Ron Flor de Caa has become a symbol of Nicaraguan pride and craftsmanship, and its legacy continues to thrive as one of the worlds leading rum brands.Key TakeawaysRon Flor de Caa has a rich history dating back to 1890, making it one of the oldest rum brands in Nicaragua.The distillation process involves using volcanic water and a slow fermentation process to create a smooth and flavorful rum.The aging process takes place in charred oak barrels, resulting in a rich and complex flavor profile with notes of vanilla and caramel.Ron Flor de Caa offers a range of flavors and aromas, including hints of tropical fruits, spices, and a smooth finish.The brand is committed to sustainability, with initiatives focused on reducing carbon emissions, conserving water, and supporting local communities. The Distillation ProcessThe distillation process is a crucial step in the production of Ron Flor de Caa rum. The process begins with the selection of the finest sugarcane, which is harvested at its peak ripeness to ensure the highest quality raw material for distillation. The sugarcane is then crushed to extract its juice, which is then fermented using a proprietary yeast strain that has been carefully cultivated by the brands master distillers. This fermentation process allows the natural sugars in the sugarcane juice to be converted into alcohol, creating a flavorful and aromatic base for the rum.Once the fermentation process is complete, the liquid is distilled in small batches using column stills, which allows for greater control over the distillation process. This careful distillation process helps to preserve the delicate flavors and aromas of the sugarcane, resulting in a smooth and complex rum that is characteristic of Ron Flor de Caa. The brands dedication to traditional distillation methods ensures that each bottle of rum is of the highest quality, with a depth of flavor and character that sets it apart from other rums on the market. The Aging ProcessThe aging process is where Ron Flor de Caa truly shines, as it is here that the rum develops its rich and complex flavors. After distillation, the rum is aged in charred white oak barrels, which have been carefully selected for their ability to impart unique flavors and aromas to the spirit. The barrels are stored in the brands aging warehouses, where they are exposed to the tropical climate of Nicaragua. This unique climate allows for greater interaction between the rum and the wood, resulting in a more rapid aging process and a more pronounced flavor profile.The aging process for Ron Flor de Caa varies depending on the specific expression of rum being produced. The brand offers a range of aged rums, from their youngest expressions aged for 4 years to their ultra-premium offerings aged for 25 years or more. Each expression is carefully monitored by the brands master blender, who ensures that the rum develops its unique character and complexity over time. The result is a range of rums that offer a depth of flavor and aroma that can only be achieved through years of patient aging in oak barrels. The Flavors and Aromas Flavor/AromaIntensyDescriptionVanillaMediumSweet and creamy with a hint of spiceChocolateStrongRich and bittersweetCitrusLightRefreshing and tangyEarthyMediumDeep and muskyRon Flor de Caa rums are known for their rich and complex flavors, which are a result of the brands dedication to quality and tradition. Each expression of rum offers a unique flavor profile, with notes of tropical fruits, vanilla, caramel, and oak. The aging process in charred oak barrels imparts a subtle smokiness to the rum, adding depth and complexity to its flavor profile. On the nose, Ron Flor de Caa rums offer aromas of ripe fruit, toasted nuts, and sweet spices, creating an inviting sensory experience.The brands flagship expression, Ron Flor de Caa 7 Year Grand Reserve, is known for its smooth and mellow flavor profile, with notes of vanilla, caramel, and oak. This versatile rum can be enjoyed neat or used as a base for classic cocktails such as the Old Fashioned or Rum Punch. For those seeking a more luxurious experience, Ron Flor de Caa offers ultra-premium expressions such as the 18 Year Centenario Gold Rum, which boasts a rich and complex flavor profile with notes of dark chocolate, dried fruit, and toasted oak. Whether enjoyed on its own or used in cocktails, Ron Flor de Caa rums offer a depth of flavor and character that is sure to impress even the most discerning rum connoisseur. The Brands Commitment to SustainabilityRon Flor de Caa is committed to sustainability and environmental stewardship, as evidenced by their dedication to eco-friendly production methods and community development initiatives. The brands distillery in Chichigalpa operates with a focus on reducing its environmental impact, with initiatives such as water conservation, energy efficiency, and waste reduction. In addition, Ron Flor de Caa has implemented sustainable farming practices for sugarcane cultivation, which helps to preserve the natural resources of Nicaragua while supporting local farmers.The brand also places a strong emphasis on social responsibility, with initiatives aimed at improving the quality of life for the communities surrounding their distillery. This includes investments in education, healthcare, and infrastructure development, as well as programs aimed at empowering local farmers and promoting economic development. By prioritizing sustainability and community engagement, Ron Flor de Caa has established itself as a leader in ethical business practices within the spirits industry. Awards and RecognitionRon Flor de Caa has received numerous awards and accolades for its exceptional rums, solidifying its reputation as one of the worlds leading rum brands. The brands commitment to quality and tradition has been recognized by prestigious spirits competitions such as the International Wine and Spirit Competition (IWSC) and the San Francisco World Spirits Competition, where their rums have consistently received top honors. In addition to industry recognition, Ron Flor de Caa has also been celebrated by leading spirits publications and experts for its outstanding craftsmanship and exceptional flavor profiles.One of the brands most notable achievements was being named Global Rum Producer of the Year by the IWSC in 2017, an honor that reflects their dedication to producing world-class rums. This recognition further solidifies Ron Flor de Caaas position as a leader in the rum industry and serves as a testament to their unwavering commitment to excellence. Cocktail Recipes featuring Ron Flor de CaaRums are not only exceptional when enjoyed neat but also shine in a variety of classic and contemporary cocktail recipes. The brands versatile range of rums makes them an ideal choice for crafting cocktails that showcase their unique flavors and aromas. For a refreshing and tropical option, try mixing Ron Flor de Caa 4 Year Extra Seco with fresh lime juice, simple syrup, and soda water to create a crisp Mojito that is perfect for sipping on a hot summer day.For those who prefer a more robust cocktail experience, Ron Flor de Caa 12 Year Centenario Gold Rum can be used to create a luxurious Rum Manhattan. Simply combine the rum with sweet vermouth and bitters, then garnish with a cherry for an elegant cocktail that is sure to impress. Whether you prefer your cocktails light and refreshing or bold and complex, Ron Flor de Caa rums offer endless possibilities for creating memorable drinks that highlight their exceptional flavor profiles.If youre interested in learning more about Ron Flor de Caa, you should check out this article on orooceanworld.com. This website offers a variety of articles on rum production and the impact of the industry on the environment. Youll find valuable information about the sustainability efforts of Ron Flor de Caa and how they are working to minimize their environmental footprint. Its a great resource for anyone who wants to learn more about the intersection of rum production and environmental conservation. FAQs What is Ron Flor de Caa?Ron Flor de Caa is a brand of rum produced in Nicaragua. It is known for its smooth and rich flavor, which comes from the volcanic soil and climate of the region where it is produced.How is Ron Flor de Caa made?Ron Flor de Caa is made from sugar cane grown in Nicaragua. The sugar cane is pressed to extract the juice, which is then fermented and distilled to create the rum. The rum is aged in oak barrels for various lengths of time, depending on the specific product.What are the different varieties of Ron Flor de Caa?Ron Flor de Caa offers a range of different aged rums, including the 4 Year Extra Seco, 7 Year Grand Reserve, 12 Year Centenario Gold, and 25 Year Centenario Gold. Each variety has its own unique flavor profile and aging process.Is Ron Flor de Caa a popular rum brand?Yes, Ron Flor de Caa is a popular and well-respected rum brand, known for its quality and craftsmanship. It has won numerous awards and accolades for its rums, and is enjoyed by rum enthusiasts around the world.How should Ron Flor de Caa be enjoyed?Ron Flor de Caa can be enjoyed on its own, over ice, or in a variety of cocktails. Its smooth and rich flavor makes it a versatile spirit that can be enjoyed in many different ways. Share copy and redistribute the material in any medium or format for any purpose, even commercially. Adhapt remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. The San Cristbal VolcanoIn 1875, at the age of 25, Alfredo Francisco Pellas Canessa left Genoa, Italy, to travel to Nicaragua, leaving behind the comforts of the Old World for the opportunities in the New Worldand in an untested new economy. Much like the entrepreneurs of today, he took risks on fresh ideas. During the height of the California Gold Rush, he invested in a shorter and safer steamboat route through Nicaragua that would facilitate transporting gold and passengers from the East Coast of the U.S., cutting his trip down to a mere 36 days instead of 6 months.The route was a massive success, but when headlines broke that construction would begin on the Panama Canal, he was quick to adapt and realize the need for a new vision, especially with the gold-rush in the U.S. also nearing completion. It was then that he took an unlikely chance in direction and turned his focus to rum production. In 1890, he was captivated by the landscape at the base of San Cristbal, a cloud-grazing active volcano in the northwest region of Nicaragua. Since the 16th century, the volcano has erupted some 30 times and regularly releases a heady mixture of gas, ashes, and smoke into the surrounding area.It was an unexpected place to build a distilleryfive miles from the tallest volcano in Nicaragua with a crater more than 55 times the size of a football fieldbut he saw something there that others didnt: the fertile soil, water, and climate. Now five generations later, Flor de Caa rum is one of the most highly awarded in the worldsome have even hailed it as the best rum on the planet. Achieving this level of mastery, however, has come with plenty of challenges over the decades and the family-run brand has survived revolutions, financial turbulence, and even a plane crash.Sound decision making has allowed the company to thrive in times when others would have failed. Over the years, theyve trailblazed social responsibility and environmental sustainability in an industry that for the most part is just starting to catch up. They were early adopters of Fair Trade practices and have been running on renewable energy for more than a decade. To improve the lives of their employees, there has been a company school since 1913 providing free education to around 600 students and a company hospital since 1958 providing free health services to employees and their families. They also support various nonprofits in their community.While the adventurous life that Alfredo Francisco led makes for one heck of a drinking story, the product in the glass speaks for itself. Similar to wines that are often judged by their terroir, Flor de Caa rums have benefited from the volcanic landscape. The soil is constantly fertilized by volcanic ashes, the water is enriched by volcanic minerals, and the aging process is improved by the volcanic climate. Inside the distillery, high temperatures and the evaporation rate resulting in a more intense interaction between the barrel and the rum, leading to an exceptionally smooth liquid.Flor de Caa 25 YearThe signature rums, naturally aged (without sugar or additives) in bourbon barrels at the base of this mighty volcano, range from 4 up to 25 years. The Flor de Caa 25 Year is the crown jewel of the portfolio - a 25-year-old, ultra premium rum that is full-bodied with a dark amber color. It has an exquisite aroma with notes of vanilla, wood and dark cocoa. Flavor of fruity notes of almond and nuts, with a full and long finish that lingers in the palate. Brace yourself for a truly memorable experience when enjoying this top-of-the-line sipping rum.Crafted from the spirit of adventure and responsibly made, Flor de Caa is the pinnacle of mature, premium rum.To read more about what drives Flor de Caa, click here.The origins of Flor de Caa lie in a huge sugarcane plantation founded in 1890 by Alfredo Francisco Pellas, near Chichigalpa in Nicaragua. It was the same Pellas family who set up the distillery (Compañía Licorera de Nicaragua) in 1937, and who still run what is the country's only rum distillery.That same year, 1937, saw the birth of the first Flor de Caa bottlings: Etiqueta Jaune (amarilla) and Etiqueta Rouge (roja). At the time, they were reserved exclusively for the Nicaraguan market. The first rum with an age count (5 years) appeared in 1959, followed by Etiquette noire (negra) and Etiquette Superior, which also began to be exported to neighboring Latin American countries.After a first major modernization phase in 1963, a second distillery was opened in Honduras in 1973, a sign of abundant demand and excellent financial health.In 1980, after the political revolution of 1979 and the hyperinflation that caused sales to plummet, Flor de Caa built up a huge stock of aged rums, which even today makes it one of the world's largest reserves.A second major modernization took place in 1996, before Flor de Caa decided to export worldwide in 1999, launching the Centenario 21 vintage for the occasion.The distillery continued to expand and make a name for itself, and in 2005 launched the 18-year-old, which won acclaim in several international competitions.In 2013, the brand got a makeover, with a new image and above all new, more modern bottles. The 25-Year-Old was launched in 2014, and has also won numerous awards.Flor de Caa rumsThe distillery that produces Flor de Caa rum lies at the foot of the San Cristobal volcano, one of Nicaragua's most active. This location is beneficial in more ways than one, for example, the cane that grows at its feet feeds on the minerals deposited by the volcano's ash, and the water that irrigates the soil is enriched and filtered by the lava rock.Flor de Caa rums are very light molasses rums, distilled 5 times on a continuous column system. They are aged in American white oak barrels that have previously contained Bourbon, and contain no added sugar.The distillery is also 100% powered by renewable energy.Flor de Caa offers a wide range of rums, both for mixology and tasting.Extra-dry is a crystal-clear 4-year-old rum. How is this possible? Aged in oak barrels, this rum has colored on contact with wood, but has been charcoal-filtered to remove all coloring particles. This technique is much appreciated by bartenders and mixologists, as it allows them to introduce an aged rum into a recipe that will not color the cocktail.The same technique was used for the Blanco Reserva 7 yo, which offers even more character.The range of tasting rums starts with the 12-year-old, continues with the 18-year-old, and finally you can discover the 25-year-old, the pride of the Nicaraguan brand. Wood and spice are the main hallmarks of these old rums, which share a certain sweetness that becomes more pronounced with age. Read less Organization: Alexa Crawls Starting in 1996, Alexa Internet has been donating their crawl data to the Internet Archive. Flowing in every day, these data are added to the Wayback Machine after an embargo period. Collection: Alexa Crawls DG Crawl data donated by Alexa Internet. This data is currently not publicly accessible Welcome! Please confirm that you are of legal age in your country of residence.ERES demasiado joven para ingresar a este sitio web. LO SENTIMOS.Enjoy responsibly. Brand of premium rum in NicaraguaThis article is about the brand of Nicaraguan rum. For the Mexican film, see Flor de Caa.For de CaaTypeRumManufacturerCompañía Licorera de NicaraguaDistributorWilliam Grant & Sons US Import/Country of originNicaraguaIntroduced1890Alcohol by volume40%Proof (US)70 - 80ColourWhite and DarkVariantsUltra Lite 4Extra Lite 4Extra Seco 4Ajeo Oro 4Ajeo Clsico 5Gran Reserva 7Blanco Reserva 7Flor de Caa 12Flor de Caa 18Flor de Caa 25Related productsList of rum producersWebsiteFlordeCaa.comFlor de Caa (Spanish for "sugarcane flower") is a brand of premium rum manufactured and distributed by Compañía Licorera de Nicaragua which is headquartered in Managua, Nicaragua and dates back as far as 1890.[1]Flor de Caa is made by Compañía Licorera de Nicaragua, S.A. (CLNSA)[2] and dates back to 1890. The company originally sought to develop a large sugarcane plantation and built the first distillery in Chichigalpa (about 120km from Managua) at the base of the San Cristbal Volcano.[3]Compañía Licorera de Nicaragua was founded in 1937.[4] After building the distillery, it was not until 1937 that Flor de Caa was formally introduced to the Nicaraguan market, with Flor de Caa Etiqueta Amarilla and Flor de Caa Etiqueta Roja being the first two flavors.[5]In 1959 it was first exported to Venezuela, Costa Rica and other Central American countries.[6][5] Between 1963 and 1965 the distillery in Chichigalpa underwent modernization updates. Eight years later a second distillery was constructed in Honduras.[7] During the 1980s, Flor de Caa was stored in large quantities due to the Nicaraguan Revolution. By 1990, Flor de Caa had the largest reserve of aged rum in the world.[2]The distillery in Chichigalpa was completely modernized in 1996. The company now sponsors the Flor de Caa Open, an event on the PGA Tour Latinoamrica.[8] In addition to international bar-mixing competitions.[9] It also sponsors international fishing tournaments of the International Game Fish Association.[10]Flor de Caa rum is distilled five times during its production. Each rum is aged in a charred oak barrel having previously been used to mature bourbon whiskey, and is also created to comply with kosher standards.[11][12] The company's rums are aged for up to 25 years.[13] The contemporary line has five premium rums, two super-premium rums, and three ultra premium rums.[14] In 2013 the company updated its bottle design, that includes examples of the rum's award wins and a volcano, intended to represent the volcanic soil of Nicaragua.[15] The rums are distributed in forty-three countries.[16] The Flor de Caa brand symbol is present on all bottles. The logo depicts medals won by the rum and the San Cristobal Volcano.[17]Flor de Caa produces both white and dark rums.[18] In 2018 it became fair trade certified through Fair Trade USA.[19]Ultra Cocco 4Ultra Lite 4Extra Lite 4Extra Seco 4Ajeo Oro 4Ajeo Clsico 5Gran Reserva 7Blanco Reserva 7SpressoFlor de Caa 12Flor de Caa 18Flor de Caa 25Flor de Caa 18Flor de Caa 25Flor de Caa is renowned as one of the best rums from Latin America, having won more than 150 international awards since 2000 and has been the most award-winning rum brand during this period.[20] It has captured gold, silver, and bronze medals and has received high recommendations from wine and liquor enthusiasts.[21][22][23][24][25] In 2017 it was recognized at the International Wine and Spirit Competition as the Global Rum Producer of the Year.[26] ^ Welcome to CLNSA". Archived from the original on 2007-01-29. ^ a b Webber, Jude (2015-06-26). "Nicaragua's Flor de Caa rum pays healthy dividends". Financial Times. 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Retrieved 2007-10-07. ^ "Wine Enthusiast Magazine - Wine Ratings, Wine News, Recipe Pairings". www.winemag.com. ^ "errorpage". www.sanjeevkapoor.com. ^ "BoozeBasher.com". www.boozebasher.com. ^ Diario, El Nuevo. "El Nuevo Diario". Elnuevodiario.com.ni. Archived from the original on 2008-09-08. Retrieved 2017-02-28. ^ "Flor de Caa rum 2 histori vulkanu w tle". May 2020. ^ "Flor De Caa Named number 1 Rum Producer in the World". BeverageTradeNetwork via Medium. 29 November 2017. Retrieved 12 February 2018.Ron Flor de Caa official siteCompañía Licorera de Nicaragua, S.A. official siteGrupo Pellas official site Archived 2008-01-20 at the Wayback MachineRetrieved from " Ron Flor de Caa is a premium rum brand that has a rich history dating back to 1890. The brand was founded in Chichigalpa, Nicaragua, by Alfredo Francisco Pellas Canessa. The Pellas family has been involved in the production of sugar and rum for over 120 years, and their dedication to quality and tradition has made Ron Flor de Caa one of the most respected rum brands in the world. The name Flor de Caa translates to flower of the cane, which is a nod to the brands commitment to using the finest sugarcane in their rum production. The brands iconic volcano logo represents the San Cristbal volcano, which is located near the distillery and is a symbol of the brands Nicaraguan heritage.The production of Ron Flor de Caa has always been rooted in tradition and craftsmanship. The brands commitment to quality is evident in every bottle, as they continue to use the same time-honored methods that have been passed down through generations. From the selection of the finest sugarcane to the aging process in charred oak barrels, every step of the production process is carefully monitored to ensure that each bottle of Ron Flor de Caa meets the highest standards of excellence. With over 130 years of history, Ron Flor de Caa has become a symbol of Nicaraguan pride and craftsmanship, and its legacy continues to thrive as one of the worlds leading rum brands.Key TakeawaysRon Flor de Caa has a rich history dating back to 1890, making it one of the oldest rum brands in Nicaragua.The distillation process involves using volcanic water and a slow fermentation process to create a smooth and flavorful rum.The aging process takes place in charred oak barrels, resulting in a rich and complex flavor profile with notes of vanilla and caramel.Ron Flor de Caa offers a range of flavors and aromas, including hints of tropical fruits, spices, and a smooth finish.The brand is committed to sustainability, with initiatives focused on reducing carbon emissions, conserving water, and supporting local communities. The Distillation ProcessThe distillation process is a crucial step in the production of Ron Flor de Caa rum. The process begins with the selection of the finest sugarcane, which is harvested at its peak ripeness to ensure the highest quality raw material for distillation. The sugarcane is then crushed to extract its juice, which is then fermented using a proprietary yeast strain that has been carefully cultivated by the brands master distillers. This fermentation process allows the natural sugars in the sugarcane juice to be converted into alcohol, creating a flavorful and aromatic base for the rum.Once the fermentation process is complete, the liquid is distilled in small batches using column stills, which allows for greater control over the distillation process. This careful distillation process helps to preserve the delicate flavors and aromas of the sugarcane, resulting in a smooth and complex rum that is characteristic of Ron Flor de Caa. The brands dedication to traditional distillation methods ensures that each bottle of rum is of the highest quality, with a depth of flavor and character that sets it apart from other rums on the market. The Aging ProcessThe aging process is where Ron Flor de Caa truly shines, as it is here that the rum develops its rich and complex flavors. After distillation, the rum is aged in charred white oak barrels, which have been carefully selected for their ability to impart unique flavors and aromas to the spirit. The barrels are stored in the brands aging warehouses, where they are exposed to the tropical climate of Nicaragua. This unique climate allows for greater interaction between the rum and the wood, resulting in a more rapid aging process and a more pronounced flavor profile.The aging process for Ron Flor de Caa varies depending on the specific expression of rum being produced. The brand offers a range of aged rums, from their youngest expressions aged for 4 years to their ultra-premium offerings aged for 25 years or more. Each expression is carefully monitored by the brands master blender, who ensures that the rum develops its unique character and complexity over time. The result is a range of rums that offer a depth of flavor and aroma that can only be achieved through years of patient aging in oak barrels. The Flavors and Aromas Flavor/AromaIntensyDescriptionVanillaMediumSweet and creamy with a hint of spiceChocolateStrongRich and bittersweetCitrusLightRefreshing and tangyEarthyMediumDeep and muskyRon Flor de Caa rums are known for their rich and complex flavors, which are a result of the brands dedication to quality and tradition. Each expression of rum offers a unique flavor profile, with notes of tropical fruits, vanilla, caramel, and oak. The aging process in charred oak barrels imparts a subtle smokiness to the rum, adding depth and complexity to its flavor profile. On the nose, Ron Flor de Caa rums offer aromas of ripe fruit, toasted nuts, and sweet spices, creating an inviting sensory experience.The brands flagship expression, Ron Flor de Caa 7 Year Grand Reserve, is known for its smooth and mellow flavor profile, with notes of vanilla, caramel, and oak. This versatile rum can be enjoyed neat or used as a base for classic cocktails such as the Old Fashioned or Rum Punch. For those seeking a more luxurious experience, Ron Flor de Caa offers ultra-premium expressions such as the 18 Year Centenario Gold Rum, which boasts a rich and complex flavor profile with notes of dark chocolate, dried fruit, and toasted oak. Whether enjoyed on its own or used in cocktails, Ron Flor de Caa rums offer a depth of flavor and character that is sure to impress even the most discerning rum connoisseur. The Brands Commitment to SustainabilityRon Flor de Caa is committed to sustainability and environmental stewardship, as evidenced by their dedication to eco-friendly production methods and community development initiatives. The brands distillery in Chichigalpa operates with a focus on reducing its environmental impact, with initiatives such as water conservation, energy efficiency, and waste reduction. In addition, Ron Flor de Caa has implemented sustainable farming practices for sugarcane cultivation, which helps to preserve the natural resources of Nicaragua while supporting local farmers.The brand also places a strong emphasis on social responsibility, with initiatives aimed at improving the quality of life for the communities surrounding their distillery. This includes investments in education, healthcare, and infrastructure development, as well as programs aimed at empowering local farmers and promoting economic development. By prioritizing sustainability and community engagement, Ron Flor de Caa has established itself as a leader in ethical business practices within the spirits industry. Awards and RecognitionRon Flor de Caa has received numerous awards and accolades for its exceptional rums, solidifying its reputation as one of the worlds leading rum brands. The brands commitment to quality and tradition has been recognized by prestigious spirits competitions such as the International Wine and Spirit Competition (IWSC) and the San Francisco World Spirits Competition, where their rums have consistently received top honors. In addition to industry recognition, Ron Flor de Caa has also been celebrated by leading spirits publications and experts for its outstanding craftsmanship and exceptional flavor profiles.One of the brands most notable achievements was being named Global Rum Producer of the Year by the IWSC in 2017, an honor that reflects their dedication to producing world-class rums. This recognition further solidifies Ron Flor de Caaas position as a leader in the rum industry and serves as a testament to their unwavering commitment to excellence. Cocktail Recipes featuring Ron Flor de CaaRums are not only exceptional when enjoyed neat but also shine in a variety of classic and contemporary cocktail recipes. The brands versatile range of rums makes them an ideal choice for crafting cocktails that showcase their unique flavors and aromas. For a refreshing and tropical option, try mixing Ron Flor de Caa 4 Year Extra Seco with fresh lime juice, simple syrup, and soda water to create a crisp Mojito that is perfect for sipping on a hot summer day.For those who prefer a more robust cocktail experience, Ron Flor de Caa 12 Year Centenario Gold Rum can be used to create a luxurious Rum Manhattan. Simply combine the rum with sweet vermouth and bitters, then garnish with a cherry for an elegant cocktail that is sure to impress. Whether you prefer your cocktails light and refreshing or bold and complex, Ron Flor de Caa rums offer endless possibilities for creating memorable drinks that highlight their exceptional flavor profiles.If youre interested in learning more about Ron Flor de Caa, you should check out this article on orooceanworld.com. This website offers a variety of articles on rum production and the impact of the industry on the environment. Youll find valuable information about the sustainability efforts of Ron Flor de Caa and how they are working to minimize their environmental footprint. Its a great resource for anyone who wants to learn more about the intersection of rum production and environmental conservation. FAQs What is Ron Flor de Caa?Ron Flor de Caa is a brand of rum produced in Nicaragua. It is known for its smooth and rich flavor, which comes from the volcanic soil and climate of the region where it is produced.How is Ron Flor de Caa made?Ron Flor de Caa is made from sugar cane grown in Nicaragua. The sugar cane is pressed to extract the juice, which is then fermented and distilled to create the rum. The rum is aged in oak barrels for various lengths of time, depending on the specific product.What are the different varieties of Ron Flor de Caa?Ron Flor de Caa offers a range of different aged rums, including the 4 Year Extra Seco, 7 Year Grand Reserve, 12 Year Centenario Gold, and 25 Year Centenario Gold. Each variety has its own unique flavor profile and aging process.Is Ron Flor de Caa a popular rum brand?Yes, Ron Flor de Caa is a popular and well-respected rum brand, known for its quality and craftsmanship. It has won numerous awards and accolades for its rums, and is enjoyed by rum enthusiasts around the world.How should Ron Flor de Caa be enjoyed?Ron Flor de Caa can be enjoyed on its own, over ice, or in a variety of cocktails. Its smooth and rich flavor makes it a versatile spirit that can be enjoyed in many different ways. Share copy and redistribute the material in any medium or format for any purpose, even commercially. Adhapt remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. The San Cristbal VolcanoIn 1875, at the age of 25, Alfredo Francisco Pellas Canessa left Genoa, Italy, to travel to Nicaragua, leaving behind the comforts of the