

· RON ·

SANTISIMA
TRINIDAD
de Cuba

DRINKS STRATEGY



· RON ·

SANTISIMA TRINIDAD

de Cuba

Santísima Trinidad is an authentically Cuban rum and, at the same time, it is smoother than the other rums from the island. It is made according to the indications of expert rum masters, by adding aguardiente to the blend just as Cuban canons dictate, but after a careful production process.

Our aguardiente comes from 100% molasses, selected for the highest quality. In addition, the aguardiente goes through a long, rigorous process of ageing and purification. This gives our rums a complex character, but one that is also smoother and more pleasant on the palate than other Cuban rums.

An authentically Cuban find, which we like to think of as the pride of the island of rum.



We wanted to take as much care in our elaboration of the Drinks Strategy as we do in the process of making our rum. To do this, we have carried out an organoleptic analysis in a laboratory* that has allowed us to identify not only the primary aromas present in our rum, which are easily recognisable by any expert, but also the secondary aromas and nuances that may go unnoticed.

Based on this analysis, we have developed some perfect serve, cocktail and pairing proposals that highlight the complexity of our rums, and we hope that you will enjoy and be surprised by them.

Cheers!

ORGANOLEPTIC PROFILE

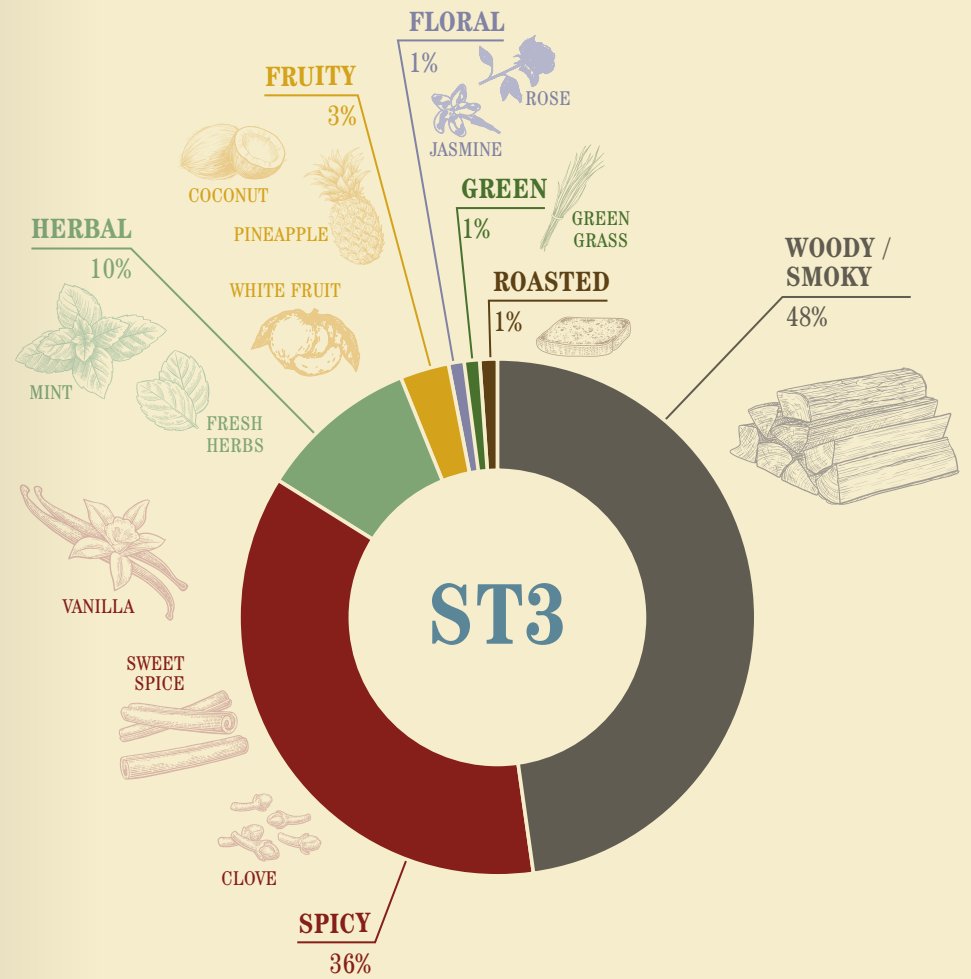
**Aroma Extract Dilution Analysis (AEDA) & PCA Analysis, Flavologic March 2021*





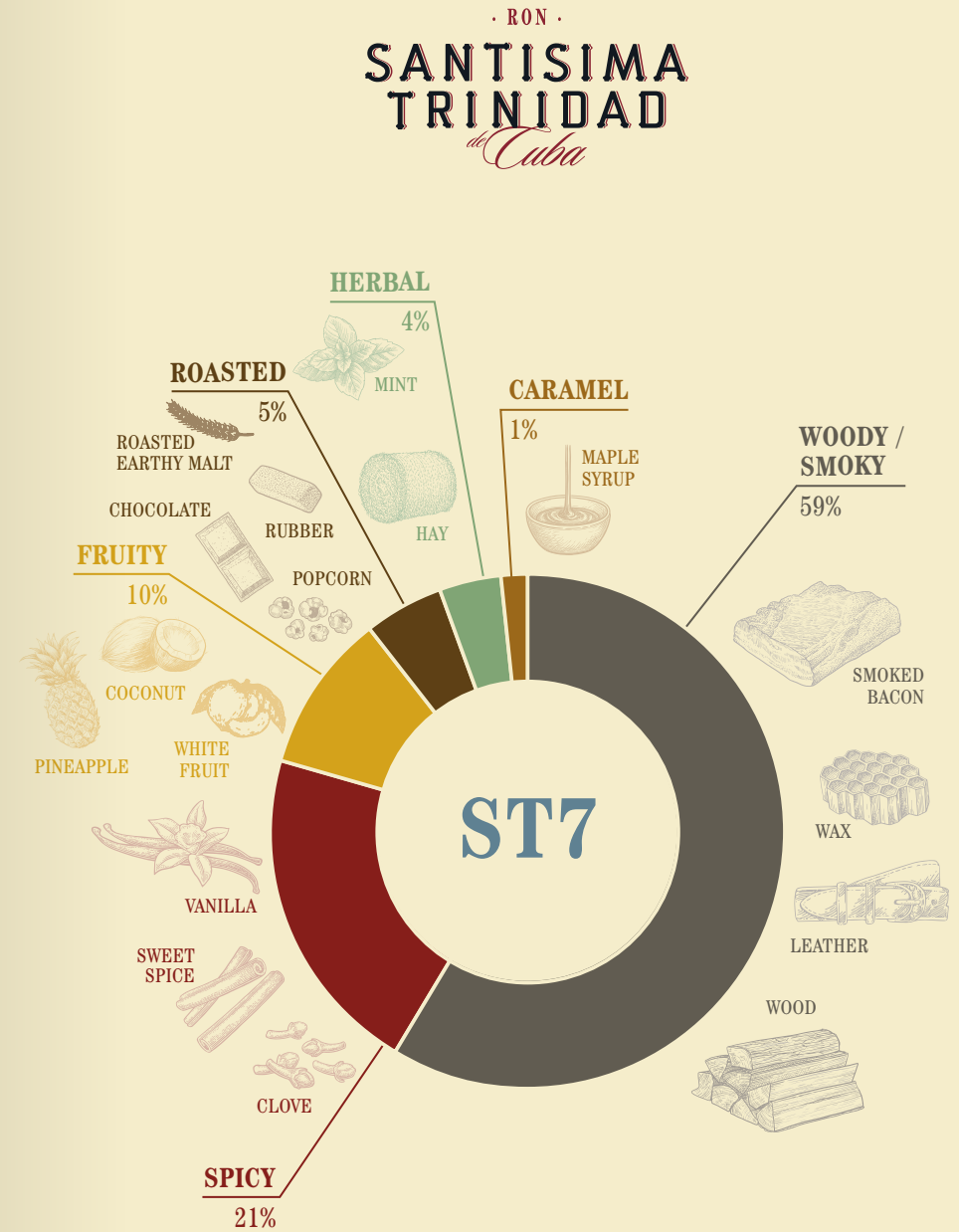
SANTÍSIMA TRINIDAD 3
ORGANOLEPTIC PROFILE

· RON ·
SANTISIMA
TRINIDAD
de Cuba



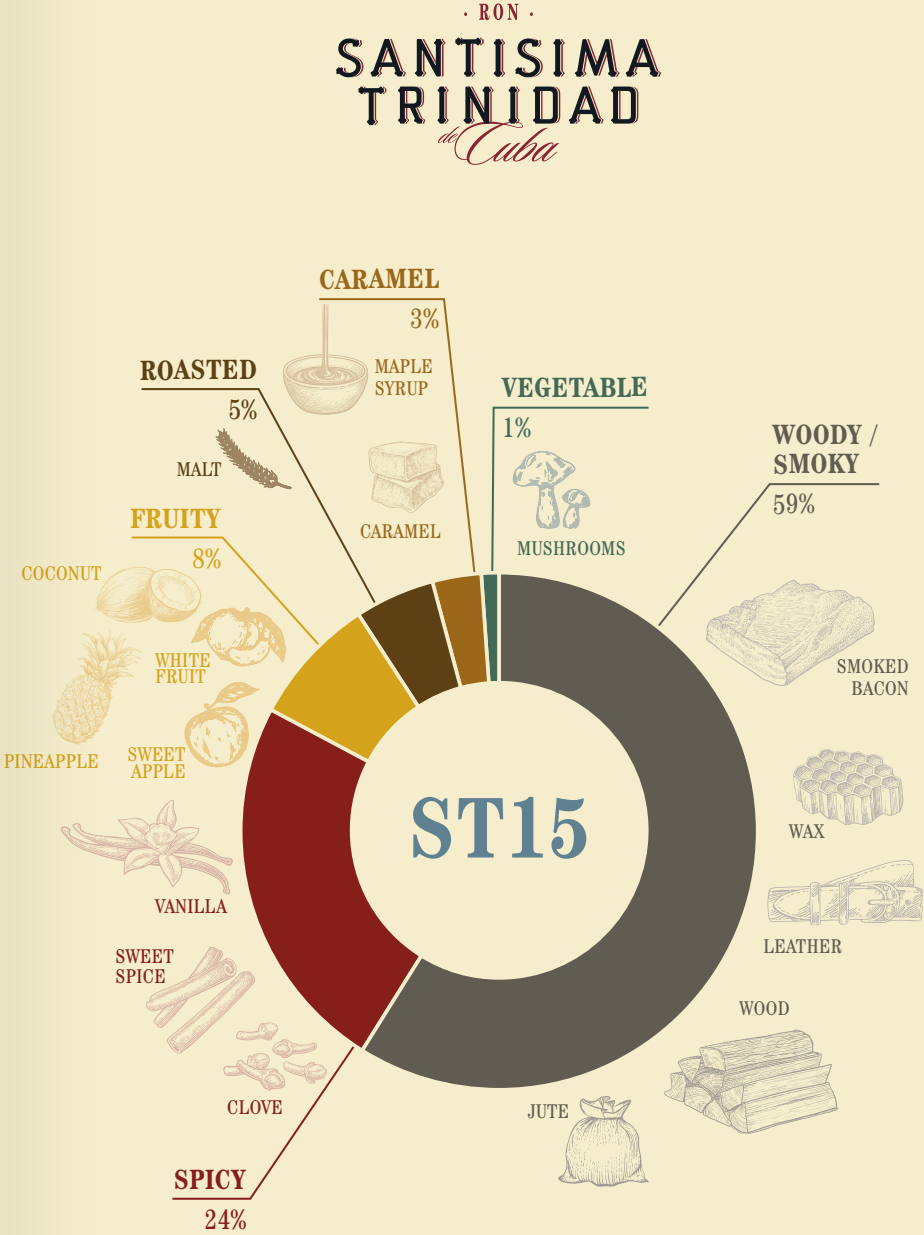


SANTÍSIMA TRINIDAD 7
ORGANOLEPTIC PROFILE





SANTÍSIMA TRINIDAD 15
ORGANOLEPTIC PROFILE



DRINKS STRATEGY





SANTÍSIMA TRINIDAD 3
PERFECT SERVE

PERFECT SERVE

VANILLA LIBRE

INGREDIENTS:

- 1.5oz Santísima Trinidad 3*
- 1 bottle of Coca Cola (20cl)
- 0.25oz lime juice
- 1 dash of vanilla perfume**

GARNISH:

3 lime slices.

GLASS:

Highball.

METHOD:

In a glass with ice, combine all the ingredients and stir to mix.

ICE:

Ice cubes.

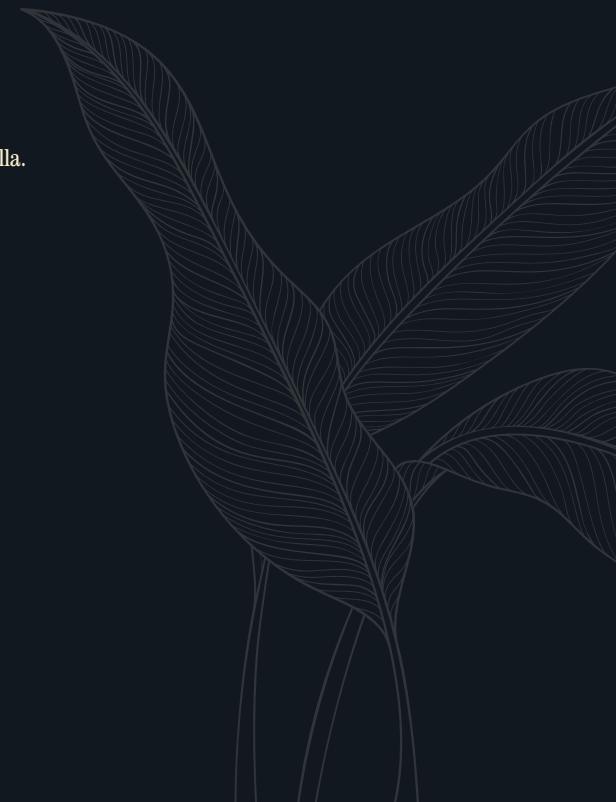
PROFILE:

Cuba Libre with an aromatic touch of vanilla.

· 3 ·

** The standard amount of rum is 1.5oz (4.5cl), but for a stronger cocktail use 2oz (6cl).*

*** To make your own vanilla perfume, cut a vanilla bean lengthwise and put it in a small jar with Santísima 3. Leave macerating for a few days and pour into a perfume bottle.*





SANTÍSIMA TRINIDAD 3
COCKTAIL

COCORUM DAIQUIRÍ

INGREDIENTS:

- 2oz Santísima Trinidad 3
- 1oz lime juice
- 0.5oz banana liquor (Giffard “Banane du Brésil” or similar)
- 0.5oz simple syrup
- Shaved ice made from coconut water*

GARNISH:

Shaved ice and a lime slice.

GLASS:

Coupette glass previously chilled + a bottle of 100 ml that contains the cocktail.

METHOD:

Stir in a mixing glass and strain into the serving bottle.

ICE:

Shaved ice.

PROFILE:

Sour short cocktail, evolution of the Floridita Daiquirí with a more tropical and exotic taste.

SERVICIO:

Combine all the ingredients but the ice in a mixing glass, stir to mix and strain into the small bottle. Keep in the fridge.

Shave coconut water ice on the glass and serve it with the cocktail inside the bottle. Garnish with a lime slice.

** Make ice cubes with coconut water and then shave them with a Kakigori ice machine or ice shaver.*



· 3 ·



SANTÍSIMA TRINIDAD 3
COCKTAIL

TROPIC RAIN

INGREDIENTS:

- 2oz Santísima Trinidad 3
- 1oz lime juice
- 1oz pineapple juice
- 0.5oz Madagascar vanilla liquor
- 0.75oz pandan syrup*
- 5 mint leaves

GARNISH:

Mint sprig or edible flower.

GLASS:

Double Old-Fashioned.

METHOD:

Combine all the ingredients in a shaker. Shake and strain into a glass with ice.

ICE:

Clear ice block.

PROFILE:

Tropical long cocktail with a striking green colour. Sour, citric, spiced with aromas reminiscent of nuts, mint and above all really refreshing.

** Make pandan syrup by adding 4 drops of pandan paste for 100ml of simple syrup 1:1, stir and keep in the fridge in a sealed container for up to a month.*



· 3 ·





SANTÍSIMA TRINIDAD 3
COCKTAIL

SPICED MILK PUNCH

INGREDIENTES*:

- 12oz Santísima Trinidad 3
- 6oz lime juice
- 12oz coconut water
- 6oz coconut cream
- 1.5oz Jamaican pepper liquor
- 6 dashes Angostura bitters
- 6 slices fresh ginger
- 18 cloves
- 6oz whole milk

GARNISH:

Edible flower.

GLASS:

Double Old-Fashioned.

METHOD:

Cocktail filtered in milk, prebatched**.
Chilled in mixing glass***.

ICE:

Long clear ice block.

PROFILE:

Milk Punch. Translucid cocktail that can be served both in a punch bowl or as an individual drink. Exotic, spiced and fresh cocktail with a creamy and lactic profile.

** With these quantities you will obtain a 900ml cocktail. Multiply these quantities for higher volumes.*

*** Preparation: in a bowl, add the rum and muddle the fresh ginger. Add the rest of ingredients and stir to mix.*

Cover with cling film and let it sit for 6 to 8 hours. Once the milk has curdled, strain the liquid through a fine mesh strainer or chinois lined with cheesecloth. Pour the filtered liquid into a clean bottle and keep in the fridge for up to two weeks.

**** Service: add 5oz of the prebatched cocktail in a mixing glass with ice. Stir and chill. Serve on a highball glass with a long clear ice block and garnish.*



3



SANTÍSIMA TRINIDAD 7
PERFECT SERVE

PERFECT SERVE

COCORUM WATER

INGREDIENTS:

- 1.5oz Santísima Trinidad 7*
- 7oz coconut water
- 1 dash Bittermens Elemakule Tiki bitters

GARNISH:

Lemon twist.

GLASS:

Highball.

METHOD:

Stir on the glass.

ICE:

Ice cubes.

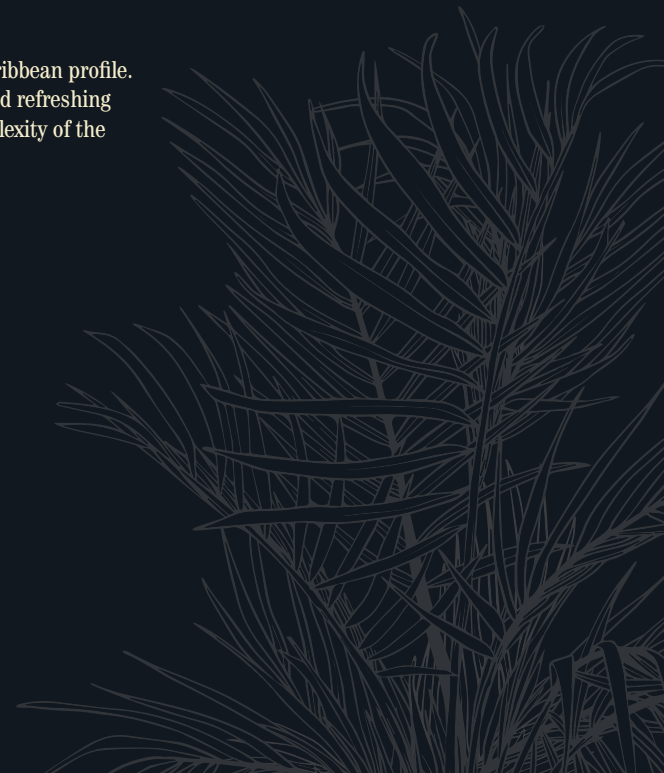
PROFILE:

Light and refreshing drink with a Caribbean profile. Good balance between the natural and refreshing touch of the coconut water, the complexity of the rum and the spice of the bitter.

** The standard amount of rum is 1.5oz (4.5cl), but for a stronger cocktail use 2oz (6cl).*



· 7 ·





SANTÍSIMA TRINIDAD 7
COCKTAIL

GINGER CANCHÁNCHARA

· 7 ·

INGREDIENTS:

- 2oz Santísima Trinidad 7
- 0.75oz lime juice
- 0.5oz diluted honey*
- 2oz ginger beer
- 1dash chocolate bitter

GARNISH:

Lime wedge and small honeycomb on a skewer.

GLASS:

Ceramic or glass canchánchara.

METHOD:

Shaker**, strain and pour into a glass filled with ice.

ICE:

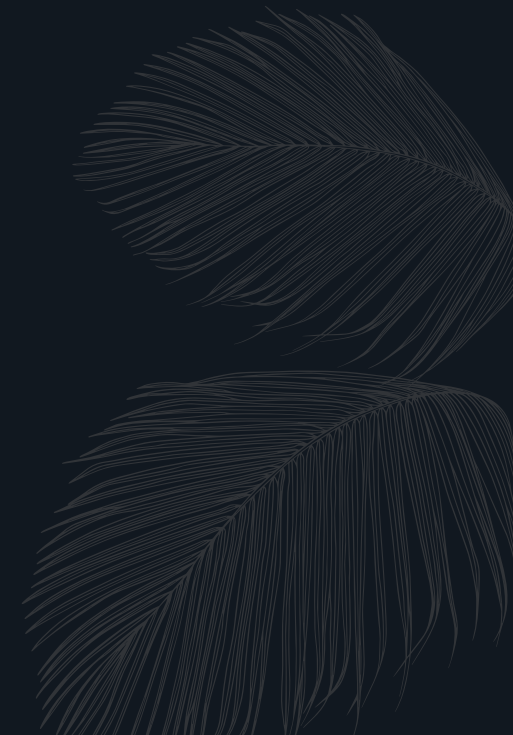
Ice cube.

PROFILE:

Reinterpretation of the classic Cuban cocktail to make it a long drink with some citric, spicy, and sweet notes.

** Mix honey and hot water in a 1:1 ratio. You can keep bottled in the fridge for up to one week.*

***Combine all the ingredients in a shaker except for the ginger beer. Shake and strain into the canchánchara glass over a big ice cube. Add ginger beer and stir with a barspoon to mix all the ingredients.*





SANTÍSIMA TRINIDAD 7
COCKTAIL

CAYO COCO

INGREDIENTS:

- 2oz Santísima Trinidad 7
- 0.75oz lime juice
- 0.75oz banana and turmeric shrub*
- 0.5oz coconut water syrup**
- 1 dash Bittermens Elemakule Tiki bitters

GARNISH:

Dehydrated banana, edible flower, mint sprig.

GLASS:

Double Old-Fashioned.

METHOD:

Shaker, do not strain.

ICE:

Crushed ice.

PROFILE:

Sour cocktail with acetic and spiced notes. A very particular and exotic flavour profile.

** Banana and turmeric shrub (for 175ml): 150g ripe banana, 75g coconut sugar, 1/2tsp ground turmeric, 75ml apple vinegar. Peel and cut the banana in chunks, mix with coconut sugar and ground turmeric in a jar and let sit for 12 hours in the fridge. Afterwards, stir, add the vinegar and let sit for a few more hours. Strain with a Superbag type filter, pour in a bottle and keep in the fridge. It will keep for months.*

*** Coconut water syrup: 1:1 combination of sugar and coconut water.*



7





SANTÍSIMA TRINIDAD 7
COCKTAIL

MAPLE CITRUS

INGREDIENTS:

- 2oz Santísima Trinidad 7
- 1 barspoon Cointreau
- 0.5oz lemon juice
- 2oz pineapple juice
- 0.75oz maple syrup infused with tonka bean *
- 2 dashes Angostura bitters

GARNISH:

Grated tonka bean.

GLASS:

Highball.

METHOD:

Shaker / Strain and pour.

ICE:

Ice cube.

PROFILE:

Tropical cocktail, sweet with a spiced touch.

** Infuse 200ml of maple syrup with 6 tonka beans in a sealed jar for 4 days.*





SANTÍSIMA TRINIDAD 15
PERFECT SERVE

PERFECT SERVE

SANTÍSIMA 15 Y NADA MÁS

The complexity of aromas in Santísima 15 and its smooth character make it the perfect rum to be enjoyed on its own.

INGREDIENTS:

· 1.5oz Santísima 15

·15·

We recommend serving Santísima 15 in an Old-Fashioned glass a few minutes before tasting it so that it can open up and reveal its complexity.

It is advised to cleanse the palate with water before tasting the rum.





SANTÍSIMA TRINIDAD 15
COCKTAIL

OLD FASHIONED TWIST

·15·

INGREDIENTS:

- 2.5oz Santísima Trinidad 15
- 0.5oz coconut water syrup*
- 1 dash chocolate bitter

GARNISH:

Orange twist
Glass painted with cocoa powder**

GLASS:

Double Old-Fashioned.

METHOD:

Mixing glass.

ICE:

Clear ice cube.

PROFILE:

Twist on the traditional Rum Old-Fashioned with some exotic flavour notes.

** Coconut water syrup: 1:1 combination of sugar and coconut water.*

***Pour some cocoa powder on a plate. Paint the glass with lime juice using a silicone brush and dip the glass into the plate with cococa powder until it is fully coated. Always paint the glass before pouring the drink.*





SANTÍSIMA TRINIDAD 15
COCTELERÍA

SMOKY OLD STOUT

INGREDIENTS:

- 2.5oz Santísima Trinidad 15
- 0.25oz stout reduction*
- 1 dash Angostura bitters
- Oak smoke**

GARNISH:

Orange twist.

GLASS:

Double Old-Fashioned.

METHOD:

Mixing glass.

ICE:

Clear ice cube.

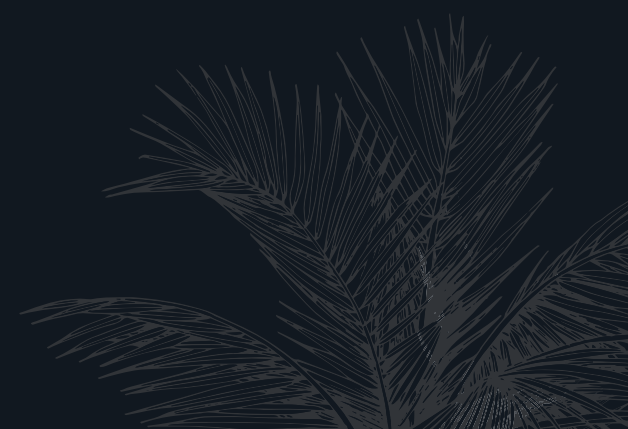
PROFILE:

Twist on the Smoked Rum Old-Fashioned with very particular flavours.

·15·

** Stout reduction (200ml): Heat 200ml of a stout beer with 150g of sugar and stir until the sugar dissolves. Reduce the liquid for 20 minutes over medium heat, stir occasionally. Allow to cool, pour into a bottle and store in the fridge.*

*** Using a smoking gun, shoot some oak smoke over the glass with ice and cover with a coaster for a few minutes, whilst preparing the cocktail. Remove the coaster and pour the drink into the glass on top of the smoke.*





SANTÍSIMA TRINIDAD 15
COCKTAIL

SEÑOR PRESIDENTE

INGREDIENTS:

- 2oz Santísima Trinidad 15
- 0.75oz red vermouth
- 0.5oz Cointreau
- 1/2 barspoon hibiscus grenadine*

GARNISH:

Amarena or Maraschino cherry.

GLASS:

Coupette glass (previously chilled).

METHOD:

Mixing glass with ice.

ICE:

Ice cubes (for the mixing glass)

PROFILE:

Classic aperitif cocktail with a twist. The rum is the most predominant ingredient in this cocktail.

·15·

** Hibiscus grenadine (for 300ml):
250ml pomegranate juice, 200g
white sugar, 15ml pomegranate
molasses, 3 tsp dried hibiscus
flower. Heat the pomegranate
juice (under 60°). Add the sugar
and hibiscus flower, lower the
heat and stir until the sugar
dissolves. Add the pomegranate
molasses and stir to mix. Keep on
a low heat for 10 minutes and set
apart. Allow to cool and strain
into a bottle. Keep in the fridge for
up to a month.*





SANTÍSIMA TRINIDAD 15
COCKTAIL

VEGAN COW

INGREDIENTS:

- 2oz Santísima Trinidad 15
- 3oz rice milk*
- 0.75oz vanilla syrup

GARNISH:

Grated nutmeg.

GLASS:

Coupette (previously chilled).

METHOD:

Shaker with ice.

ICE:

Ice cubes (for the shaker).

PROFILE:

Creamy cocktail, perfect for dessert.

** Rice milk works well in
this cocktail, but you can try
with other plant-based milk
alternatives keeping the same
proportion.*



·15·



PAIRINGS





SANTÍSIMA TRINIDAD
PAIRINGS



CHOCOLATE

This pairing is designed around tasting each of the Santísima Trinidad rums with a different chocolate, to offer an organoleptic experience of enhancement or contrast between the two. Serve the glasses of rum a little before the session and keep them covered until tasting.

INSTRUCTIONS AND RECOMMENDATIONS

Start by introducing the range of rums. Then, move on to the first rum in the pairing, assessing its aroma and flavour.

Afterwards, move on to the chocolate, assess its aroma and put a piece on the tongue until it melts, appreciating its flavour. At that precise moment, take a light sip of rum to mix the rum and the chocolate in the mouth. Taste and appreciate the combination of both flavours. This process should be repeated with the rest of pairings, after cleansing the palate with water.

PAIRING SUGGESTIONS

Santísima Trinidad 3 and Valrhona Grand Cru Lait Jivara 40% chocolate

The seduction of Jivara lies in its pronounced notes of cocoa, in perfect harmony with its vanilla and malt finish. The creaminess, subtlety and sweetness of this chocolate combines very well with the Santísima Trinidad 3 rum, enhancing the creamy notes of coconut and vanilla.

Santísima Trinidad 7 and Valrhona Grand Cru Noir Caraïbe 66% chocolate

A very complementary profile, in terms of the nuances between the rum and the chocolate. The bitter touch of the chocolate elevates the organoleptic characteristics of the Santísima Trinidad 7 rum, such as its toasted, woody and spicy notes. The cocoa flavour really brings out the toasted caramel nuance that we find in the rum. The pairing highlights the smoky and leathery notes of the rum.

Santísima Trinidad 15 and Valrhona Grand Cru Noir Guanaja 70% chocolate

An opposite yet complementary profile, in terms of the nuances between the rum and the chocolate, although both feature toasted notes. The rum's sweet touch of vanilla cream contrasts with the bitterness of the chocolate, enhancing it. At the same time, the chocolate highlights the spicy nuances of the rum.

EXTRAS

Santísima Trinidad 15 and Valrhona Grand Cru Noir Abinao 85% chocolate

This African cocoa is bitter, powerful and tannic. For some unaccustomed consumers, it may be too powerful, bitter and even a little astringent. For dark chocolate lovers, this will allow us to elevate the pairing experience.

Santísima Trinidad 3 and Valrhona Grand Cru Lait Tanariva 33% chocolate

This chocolate from Madagascar, milky and caramelised, with a powerful toffee flavour, will create a fun pairing with the rum. Simultaneously, it will generate a very powerful contrast effect with the Santísima 3 pairing at the beginning of the tasting.



SANTÍSIMA TRINIDAD PAIRINGS



MACARONS

The idea of this pairing is to offer an atypical tasting experience, combining each of the rums with one or two macarons.

Serve the glasses of rum a little before the session and keep them covered until tasting.

INSTRUCTIONS AND RECOMMENDATIONS

Start by introducing the range of rums. Then, move on to the first rum in the pairing. Assess its aroma and taste and then move on to the first macaron. Chew it slowly without swallowing it and at that precise moment, take a light sip of rum and let it mix with the macaron in the mouth. Taste and assess the combination of flavours. This process should be repeated with the rest of the pairings, after cleansing the palate with water.

PAIRING SUGGESTIONS

In our case, we have used the pastry chef Enric Rosich's macarons, but you can find alternatives from other brands with similar flavours.

Santísima Trinidad 3 with Rose, Lychee and Raspberry macaron

The macaron has a fruity taste in the mouth. The combination with the rum produces an explosion of floral notes in the mouth, specifically of rose, leaving a backdrop of acidic, fruity and floral raspberry flavour.

Santísima Trinidad 3 with 3 Origin Vanilla macaron

The combination of the rum and this macaron with vanillas from Mexico, Tahiti and Madagascar creates total harmony in the mouth. A creamy combination is generated, in which the vanilla nuances are intensified.

Santísima Trinidad 7 with Coconut Ivory macaron

The toasted coconut notes of the macaron combine perfectly with the toasted nuances of the rum. The fruity notes, as well as those from the wood ageing process, are enhanced, generating harmony.

Santísima Trinidad 7 with Sacher Cake and Apricot macaron

The secondary apricot nuances of the macaron enhance the sweet fruit nuances of the rum, creating an accompanying background to the main cocoa notes.

Santísima Trinidad 15 with Caramel and Salted Butter macaron

The caramel in the macaron melds with the vanilla, caramel and maple syrup notes of the rum, at the same time as emphasising the spices. The salty touches of the macaron contrast with the sweetness of the rum and balance it out, leaving a sweet-yet-salty finish in the mouth.

Santísima Trinidad 15 with Chocolate 70% macaron

This macaron, with its notes of pure cocoa, enhances the smoky and toasted notes of rum and, at the same time, accompanies the notes of wood and spices that we find in it.



SANTÍSIMA TRINIDAD PAIRINGS



HABANOS

In this pairing, each of the rums will be tasted with a third of a Habano cigar that is smoked, seeking an alliance between the cigar and the complete rum range.

As this is a smooth Cuban rum, it is ideal to use a mild strength cigar to prevent a higher strength partly overshadowing the rum. In addition, using a mild Habano allows this pairing to be done with attendees who have little experience in the world of cigars. Our recommendation is a Habano in the style of Hoyo de Monterrey Epicure nº2.

If the tasting is for more advanced smokers, medium intensity options such as Trinidad Coloniales or strong intensity options such as Partagás Maduro nº1 could be considered.

PREPARATION

Prepare a tasting placemat on which to place the tasting glasses, a glass of water or soda and the Habano in their corresponding places. Arrange the Habanos, lighting, cutting utensils and ashtrays. Serve the tasting glasses a while before the session begins and keep them covered until tasting.

INSTRUCTIONS AND RECOMMENDATIONS

Introduce the range of rums and the Habano chosen for the tasting. The cigar is assessed in appearance, and then the mouthpiece (the tip of the cigar) is smelled while it is cold. Prior to lighting, we can cut the knob and proceed to inhale through the cigar while it is still unlit, to evaluate its flavour when cold. Then, we proceed to lighting the cigar. The first puffs are used to reach the right temperature and combustion level. At that precise moment, we start to drink the first rum, combining it with the first third of the cigar. We can assess the after-taste by exhaling air through the nose with the cigar smoke at the end of the mouth, or also by releasing the cigar smoke into the glass of rum so that they combine. It is important to drink water or soda, because the cigar induces thirst and we must hydrate ourselves (but not with the rum). Repeat this process with the subsequent thirds of the cigar and rums in the range, without forgetting to cleanse the palate with water (or soda) between the different combinations.

PAIRING SUGGESTIONS

Santísima Trinidad & Hoyo de Monterrey Epicure Nº2

First third & Santísima Trinidad 3

Floral notes and hints of talc, vanilla and nuts appear in the cigar; followed by herbal notes and a touch of pepper. Pairing it with Santísima Trinidad 3, you notice a sweetness in the mouth and a very powerful citrus note. The tobacco complements the smoky, toasted and woody notes of the rum very well.

Second third & Santísima Trinidad 7

In the cigar, notes of nuts, vanilla, hazelnuts and light pepper stand out. Paired with Santísima Trinidad 7, it complements the notes of wood, spices, tobacco and leather in the rum very well.

Third third & Santísima Trinidad 15

The cigar has distinct notes of pepper, hazelnut, biscuits, vanilla and grass. In a pairing with Santísima Trinidad 15, it complements the vanilla and toasted caramel notes of the rum very well. The notes of raisined fruit, toasted nuts and wood are enhanced.



SANTÍSIMA TRINIDAD PAIRINGS



SPICED ALMONDS

An atypical and healthy pairing, tasting the 3 rums in the Santísima Trinidad range by combining them with spiced almonds or nuts that contrast or harmonise with the aromas and flavours present in the rum. Serve the tasting glasses a while before the session begins and keep them covered until tasting.

INSTRUCTIONS AND RECOMMENDATIONS

Introduce the range of rums and the selected almonds. Then, move on to the first rum in the pairing. Assess its aroma and taste. Afterwards, taste an almond, savouring it and chewing it slowly without swallowing it. At that precise moment, take a light sip of rum and let it mix with the almond in the mouth. Taste and assess the combination of flavours. It is important to recommend an equal distribution of almonds for each rum, with 8-10 almonds to taste with each rum. Repeat this process with the rest of the rums in the tasting, after cleansing the palate with water.

PAIRING SUGGESTIONS

In this case, we have used Méлитas Aura brand almonds, spiced with cocoa, vanilla, cinnamon, panela sugar and tonka bean, which combine perfectly with the flavours of the range of rums.

Santísima Trinidad 3 & Méлитas Aura

The sweet spice and vanilla nuances of the rum are enhanced. The subtle sweetness of the almond complements the rum very well.

Santísima Trinidad 7 & Méлитas Aura

The smoky notes of the rum and the toasted notes of the almond complement and intensify each other, while a sweet and mellow touch is perceived in the mouth. The cocoa notes predominate, leaving the sweet spices present, but in the background.

Santísima Trinidad 15 & Méлитas Aura

The assembly and enhancement of smoky and toasted notes continues. The notes of toasted caramel and nuts are intensified, with spices continuing in the background, and tonka bean and vanilla flavours predominant.



· RON ·

SANTISIMA TRINIDAD

de Cuba

MG DESTILERÍAS
Miquel Guansé, s/n 08800 Barcelona, Spain
info@ronsantimatrinidad.com



· RON ·

SANTISIMA
TRINIDAD
de Cuba

ronsantisimatrinidad.com