



TASTING GUIDE

Compare Spanish, English, and French Styles

Hosting a tasting with three different styles is a fantastic way to explore the nuances of the world of spirits. Here's a short guide on how to do it!

1. Choose the Right Bottles

For a fair comparison, the three spirits/rum styles should have a similar alcohol percentage and price range.

- **Spanish Style (Old St. Croix):** Old St. Croix takes inspiration from the former Spanish colonies and is known for its smooth, sweet, and accessible taste. A suitable bottle for tasting is 1888 Copenhagen Medal or Royal Danish Navy 40%.
- **English Style:** Look for a rum from former British colonies such as Jamaica, Barbados, or Trinidad. These are often darker, spicier, and more intense in flavor.
- **French Style (Rhum Agricole):** Choose a rhum agricole from Martinique or Guadeloupe, which is distilled directly from fresh sugarcane juice and has a drier, more herbal character.

2. Setting Up a Blind Tasting

To make the tasting fun and objective, serve the spirits blindly in numbered glasses. You can print the standard tasting sheet on the last page of this PDF.

3. Tasting Process

1. **Start with the aroma** – Smell each rum and note the differences. The Spanish style often has notes of vanilla, caramel, and tropical fruit, while the English style is spicier, and the French style has a fresh, grassy aroma.
2. **Taste with small sips** – Let the spirit roll around in your mouth. Observe the balance between sweetness, spices, and fruit notes.
3. **Discuss and guess** – Let participants guess which rum is which before revealing the answers.
4. **Vote for a favourite** – In most cases, Old St. Croix will win with its round, sweet style!

Enjoy the tasting – and have fun!

Tasting sheet

Start with the aroma – smell each glass and note the differences. The Spanish style often has notes of vanilla, caramel, and tropical fruit, the English style has more spice, and the French style has a fresh, grassy aroma.

Take small sips – let the spirit roll around in your mouth.

Observe the balance between sweetness, spices, and fruit notes. Which style is in the glasses? What is your favorite?

Criterion	Glass 1	Glass 2	Glass 3
Appearance (color, viscosity)	☆☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Aroma (sweetness, spices, fruit)	☆☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Taste (body, sweetness, complexity)	☆☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆
Finish (length, balance)	☆☆☆☆☆	☆☆☆☆☆	☆☆☆☆☆

Use a 1-5 scale (1 = not very good, 5 = fantastic)

My favourite

Type? (Spanish, English, French)