





# **JOURNEY**TO THE SOUL OF CUBA

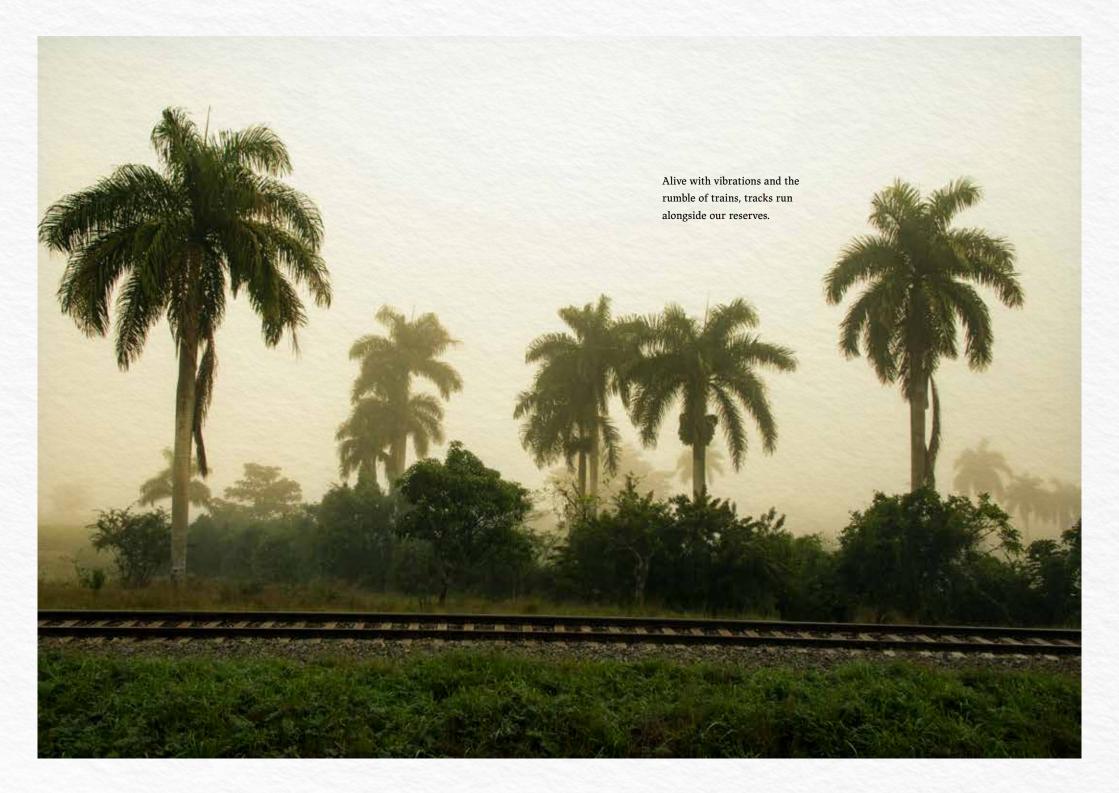
From the dedication of the Maestros del Ron Cubano comes the highest expression of the Cuban Rum tradition: Santiago de Cuba Rum.

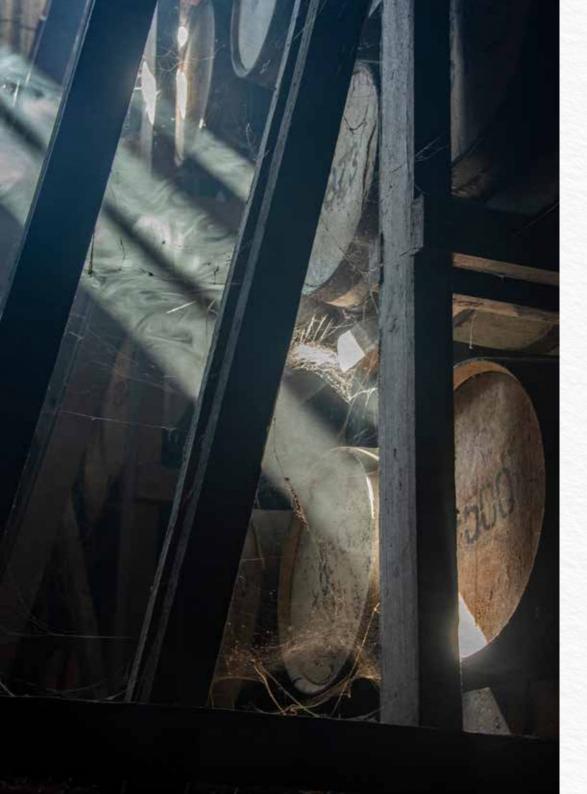
Only produced in the famous Cradle of Light Rum in the Oriente of Cuba, these rums embody the terroir, the history and the expertise of the Cuban Rum making tradition.

No. 23 of 200

# H train sways its Waysouth east towards Priente. THE BEATING HEART I CUBA

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Welcome to Santiago de Cuba.







Golden sun gives way to golden rum. Sipped to the pulse of the bustling streets.

Here is where sun-soaked skies, verdant mountains and the Caribbean sea meet.



#### UPON OUR CREST THIS MAGICAL TRIO SHINES GOLDEN

Heat rises from the earth. As mythic mist upon the mountains clears, see fields of emerald with leaves that whisper songs on the breeze.

Steamy, wild-flora scented air and rich soil ripens sugarcane unlike any other.

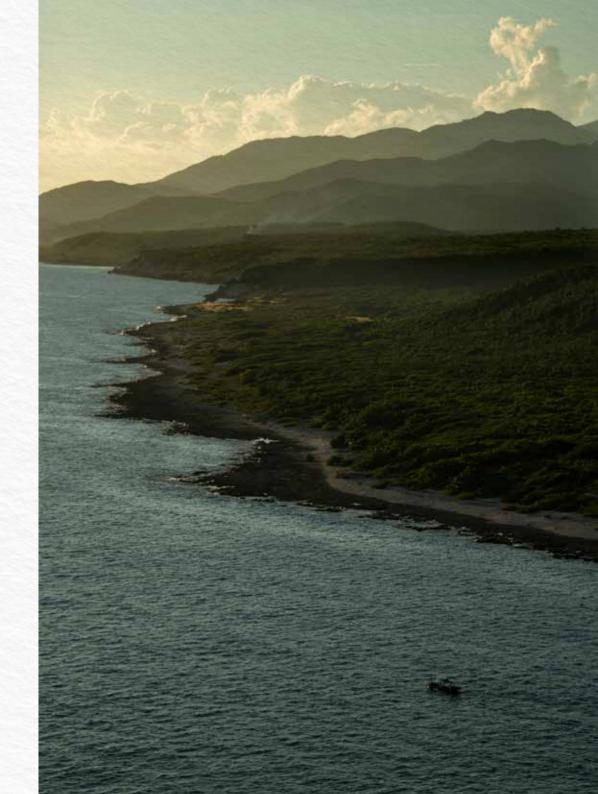
Hear the beat of wild waves crashing.



See the deep azure and taste a salty tang in the air. - 10



Experience the exhibition of spirited waters.



# ORIENTE SUGARCANE IS UNIQUE



Imbued with minerality from the sea and aromatically sweet, but not saccharin.

Light and lingering. And we juice only the best to make our molasses.







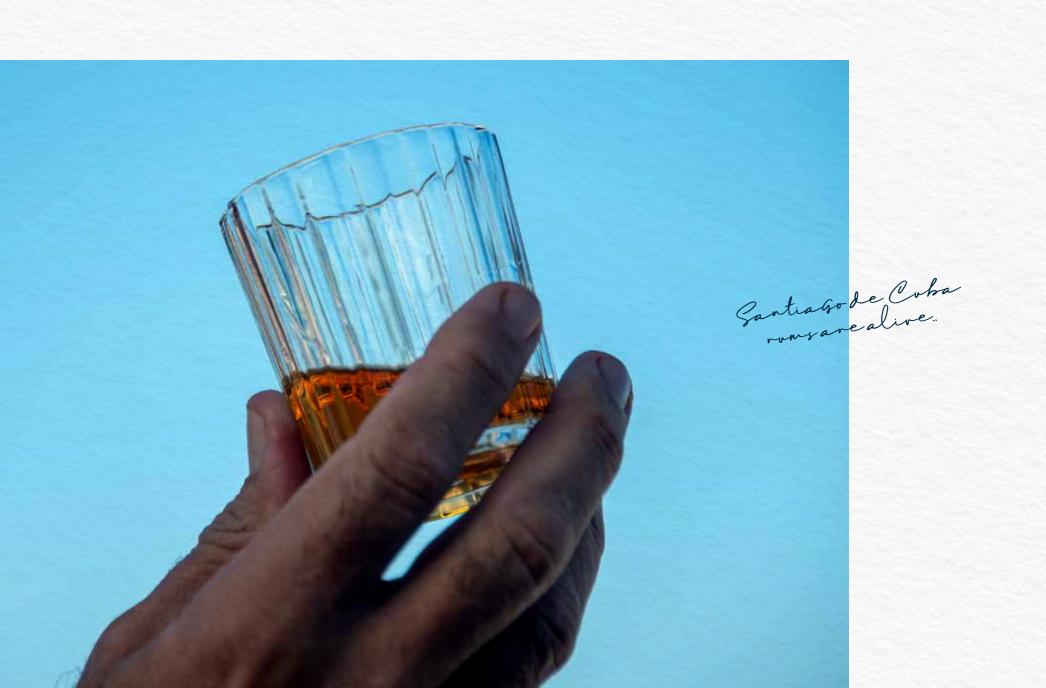
This fresh nectar is fermented, distilled and charcoal filtered to refine its delicate, dry character.

### BORN FROM THE BOLD PASSION OF MASTERS



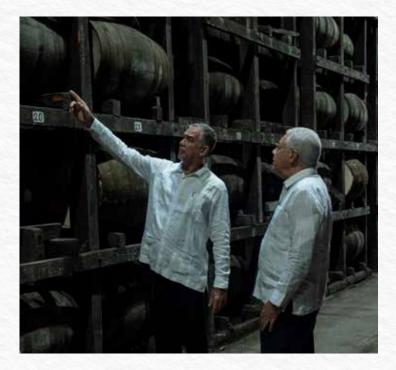
Devotion to rum is in Maestros del Ron Cubano's blood. Rum making runs through their veins.

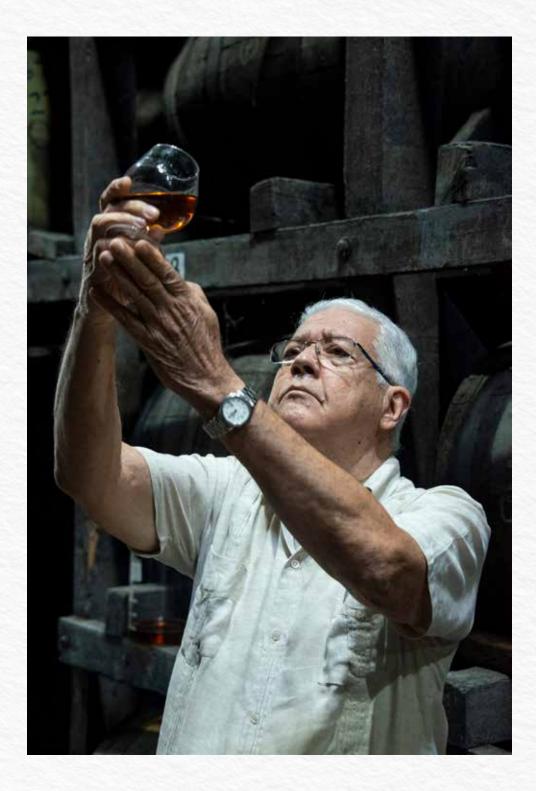




Passed from generation to generation. Dating back to the 18th century. They craft from instinct and inherited artistry, never recipes.

Knowledge, never rules.





Each barrel destined to be better than the last.

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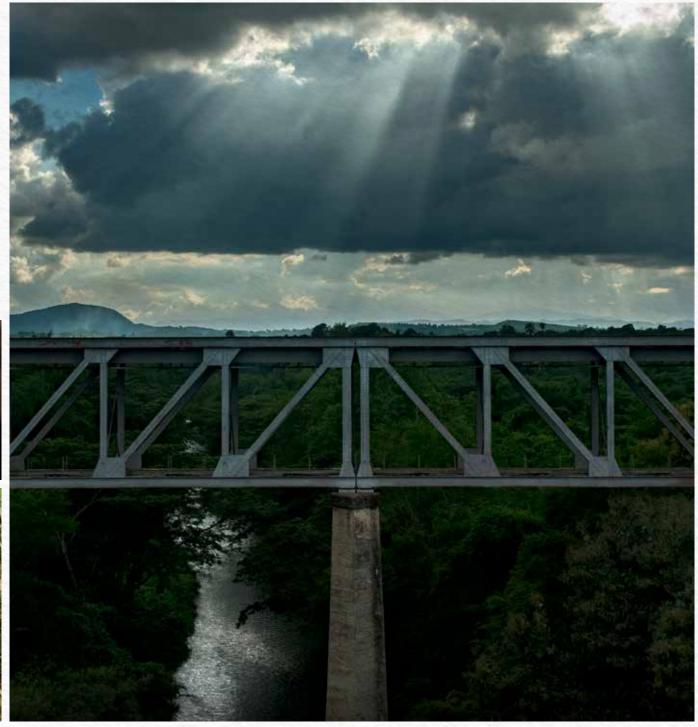
Distilled from sugarcane that emerged from tropical earth.

Aged in only white oak barrels.

Rocked by the rhythm of the railways.







### THE RED SASH MARKS THIS FUSION OF ENERGIES







Carta Blanca is clean and elegant. Shake with lime juice and honey syrup for a fragrant Daiquiri.



Ron Añejo 8 year old is noble and intense with the aroma of our tropical land.

Stir with a squeeze of lime, honey water and a pinch of salt for an iconic Santiago Spritz.





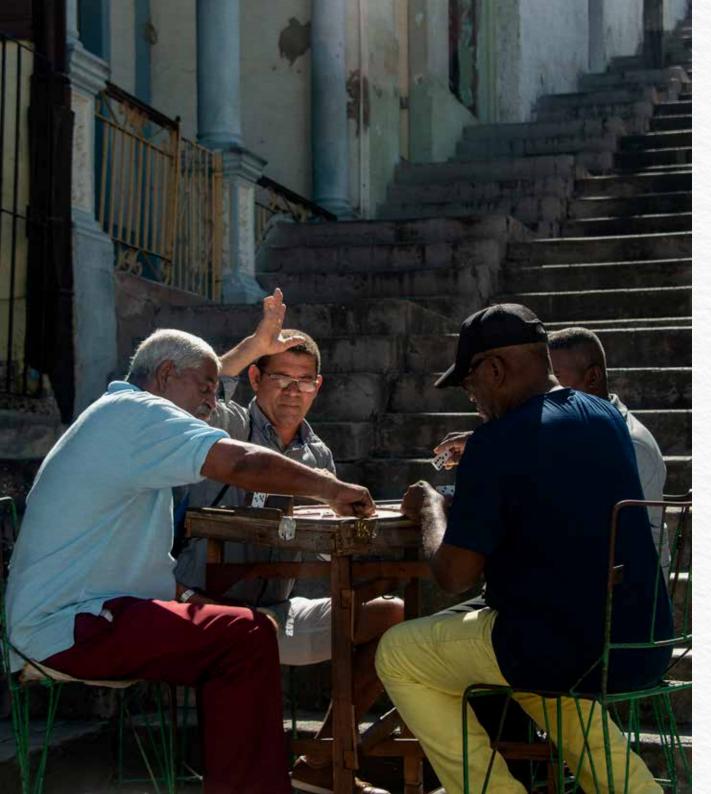
Our 12 year old, simply delicious. Sip neat or over ice. Pop a black cherry in or a twist of orange.

# SIPPED FROM CERAMIC, WE DRINK IN THE OLD WAYS TO TOAST TOMORROW





Rattling ice, clink of stirrer, slosh into the glass. These drinks are made at a party pace. Ron Santiago De Cuba is at the centre of laughter, dancing, celebration and joy.





Life is to be lived. Stop. Take pleasure in the small things.

Embrace the rhythm and enjoy the rum.

Welcome to true Cuba. This is the Cradle of Light Rum. This is Ron Santiago de Cuba. 12

### THE JOURNEY CONTINUES

Use the QR code below to immerse yourself in the sights and sounds of Santiago de Cuba.



