NAME: Bacardi Carta Negra

COUNTRY: Cuba (Santiago de Cuba), Currently - Puerto Rico

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AROMA: Toffee, it is possible to find even a delicate note of the liquorice, dried fruits or a bit of the cocoa

DESCRIPTION: Tradtional dark rum about the unusually orginal taste. The popularity results from the folded taste which is a resultant of selected distillations and merit of filtration thourgh charcoal. Very rum for 4 years is maturing in oaken barrels.

LABEL: In Cuba, bats are considered lucky. When Doña Amalia Bacardí noticed fruit bats in the distillery, she insisted that a bat appear on every bottle.

HISTORY: In 1862, Facundo Bacardi and his brother José bought the Santiago de Cuba distillery and began distilling what would become the most popular commercial rum in the world. Using a charcoal filtering method and aging of an oak barrel together with a copper and cast iron distiller, Facundo Bacardi created a smoother, more refined version of locally produced rum. His smooth version of the spirit has become a favorite containing, and over time, an international sensation. Of course, Bacardi Rum is no longer produced in Cuba, Ron Bacardi has left Cuba following Fidel Castro's analysis of the nationalization of all real estate and bank accounts on the island. The Bacardi family moved important trademarks from Cuba, and combined with the factories used in the Bacardi offer, built in Puerto Rico, can continue to use the services. Bacardi is currently the largest family spirit company in the world.