



# THE SOLERA PROCESS

Black Tot Historic Solera is a rich, decadent, sherried rum. It's expertly blended from a delicate marriage of rums from Guyana, Barbados and Jamaica which have been tropically-aged for up to five years.

The process to become Black Tot Historic Solera is further aged for a minimum of 5 years of continental ageing through a series of sherry maturation and blending.



**60%**  
OLOROSO  
SHERRY CASKS

## SHERRY CASK AGEING

First, our blend is added to sherry butts to draw natural sugars from the wood and impart characteristic sherry flavours: figs, dried fruit and spice.



**40%**  
PEDRO XIMÉNEZ  
SHERRY CASKS

SPENDS  
AN AVERAGE  
OF 2 YEARS IN  
EACH CASK

## SOLERA PROCESS

After ageing in Oloroso and Pedro Ximénez sherry butts, the rum is added to our 3-tier solera that once was used for the blending of sherry in Jerez, Spain for over 70 years. Our rum spends a year in each tier of the solera. It starts at the top tier (2nd criadera) and is further matured and blended for a minimum of three years before it's drawn from the solera (bottom tier). Only a portion of the rum is drawn from each tier, allowing the blending of rums of different ages between the tiers.

