



# 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 takes an additional five 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 giving flavours of figs, dried fruits 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 70-year-old three-tier solera and spends a year in each tier. The rum starts at the top tier (2nd criadera) and matures for third 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.

