

CHAPTER 7: PRACTICE QUESTIONS

Rum and Sugarcane Spirits - 100 Questions

1. What is the primary raw material used to produce most rum worldwide?
 - A. Fresh sugarcane juice
 - B. Sugar beet
 - C. Corn syrup
 - D. Molasses

2. Rhum agricole is distinguished from other rums because it is made from:
 - A. Fresh sugarcane juice rather than molasses
 - B. Aged molasses
 - C. Refined white sugar
 - D. A blend of molasses and juice

3. Which Caribbean island has an AOC (Appellation d'Origine Contrôlée) for its rum production?
 - A. Jamaica
 - B. Barbados
 - C. Martinique
 - D. Cuba

4. The term "ron" is the Spanish word for rum and is typically associated with which style?

- A. Heavy, pot-still rum
- B. Light, column-distilled rum
- C. Agricole rum
- D. Navy strength rum

5. Cachaça, Brazil's national spirit, must be made from:

- A. Molasses only
- B. Aged sugarcane syrup
- C. A blend of molasses and juice
- D. Fresh sugarcane juice

6. The "solera" aging system used in some rum production originated from:

- A. Sherry production in Spain
- B. Cognac production in France
- C. Whiskey production in Scotland
- D. Port production in Portugal

7. Jamaica is particularly known for producing rums with which characteristic?

- A. Light and neutral
- B. Sweet and flavored
- C. High ester content and "funky" flavors
- D. Exclusively white rum

8. "Dunder" in Jamaican rum production refers to:

- A. The aging warehouse
- B. Leftover liquid from previous distillations used in fermentation
- C. A type of still
- D. The sugar content

9. What is the minimum aging requirement for rum labeled "añejo" in most Spanish-speaking countries?

- A. No minimum requirement
- B. 6 months
- C. 2 years
- D. Varies by country, often 1+ years

10. The term "rhum" (with an 'h') typically indicates rum from:

- A. French-speaking Caribbean islands
- B. Spanish-speaking islands
- C. English-speaking islands
- D. South American countries

11. Demerara rum is produced in which country?

- A. Jamaica
- B. Trinidad
- C. Guyana
- D. Barbados

12. What distinguishes "overproof" rum?

- A. It is aged longer
- B. It has higher alcohol content than standard rum, typically 50%+ ABV
- C. It is made from organic sugarcane
- D. It uses only pot stills

13. The "navy strength" designation for rum typically indicates:

- A. Made for the British Navy
- B. A light, filtered style
- C. Aged in naval ships
- D. Approximately 57% ABV (114 proof)

14. Mount Gay, often cited as the world's oldest rum brand, is from which island?

- A. Barbados
- B. Jamaica
- C. Cuba
- D. Puerto Rico

15. "Ron añejo" from Venezuela and Guatemala is typically known for what characteristic?

- A. Very light and dry
- B. Unaged and clear
- C. Smooth, sweet, and aged in ex-bourbon barrels
- D. Extremely high ester content

16. The "Coffey still" or column still in rum production is primarily used to create:

- A. Heavy, flavorful rum
- B. Light, clean, high-proof rum
- C. Agricole-style rum
- D. Navy rum exclusively

17. Which country is the largest producer of rum in the world?

- A. Jamaica
- B. Cuba
- C. Barbados
- D. India

18. The "GI" (Geographical Indication) protection for cachaça means:

- A. It can only be called cachaça if produced in Brazil
- B. It must be organic
- C. It requires 10-year aging
- D. It must use molasses

19. "Clairin" is a traditional cane spirit from which country?

- A. Brazil
- B. Jamaica
- C. Haiti
- D. Guyana

20. What is "aguardiente de caña"?

- A. A cocktail
- B. A general term for sugarcane spirit/rum in Spanish
- C. A specific brand
- D. Aged rum only

21. The "esters" in rum are responsible for:

- A. The alcohol content
- B. The color
- C. Fruity, aromatic flavors
- D. The sweetness

22. Barbados is historically significant in rum production because:

- A. It invented the column still
- B. It is considered the birthplace of rum
- C. It created the solera system
- D. It produces only white rum

23. "Blackstrap" molasses used in some rum production is:

- A. The lightest grade of molasses
- B. Fermented molasses
- C. Aged molasses
- D. The darkest, most concentrated grade after multiple sugar extractions

24. The traditional pot still used in Jamaican rum production is called:

- A. A "retort" style double-pot still
- B. Alembic charentais
- C. Coffey still
- D. Holstein still

25. "Ron Liger" (light rum) from Cuba is characterized by:

- A. Heavy, oily texture
- B. Dark color
- C. Clean, light body from column distillation
- D. High ester content

26. El Dorado rum is a famous brand from:

- A. Jamaica
- B. Guyana (Demerara)
- C. Puerto Rico
- D. Dominican Republic

27. What makes Demerara rum unique in terms of production equipment?

- A. Uses only column stills
- B. Uses French oak only
- C. Only produces white rum
- D. Uses rare wooden pot stills and coffey stills dating from the 1800s

28. The legal minimum ABV for rum in the European Union is:

- A. 37.5% ABV
- B. 35% ABV
- C. 40% ABV
- D. 45% ABV

29. "Spiced rum" is typically made by:

- A. Distilling with spices
- B. Aging with cinnamon sticks
- C. Adding spices and flavorings to white or gold rum
- D. Using spiced molasses

30. Plantation rum is known for its practice of:

- A. Single-island production only
- B. "Double aging" - aging in the Caribbean, then finishing in France
- C. Using only pot stills
- D. Producing only overproof rum

31. The "guildive" or "tafia" were early historical names for:

- A. Aged rum
- B. Spiced rum
- C. Molasses
- D. Crude rum or cane spirit in the colonial era

32. Havana Club rum is associated with which country?

- A. Cuba
- B. Puerto Rico
- C. Dominican Republic
- D. Jamaica

33. "Single barrel" or "single cask" rum indicates:

- A. A blend from multiple barrels
- B. Unaged rum
- C. Rum bottled from one individual barrel
- D. Column-still rum only

34. The "congeners" in rum are:

- A. Types of sugarcane
- B. Chemical compounds that contribute flavor, produced during fermentation and distillation
- C. Aging barrels
- D. Coloring additives

35. What distinguishes "pot still" rum from "column still" rum?

- A. Pot still produces lighter rum
- B. Column still produces more flavorful rum
- C. They are identical
- D. Pot still produces heavier, more flavorful rum in batches

36. Bacardi, the world's largest rum producer, was originally founded in which country?

- A. Cuba
- B. Puerto Rico
- C. Spain
- D. Mexico

37. The "angel's share" in rum aging refers to:

- A. The distiller's portion
- B. The first distillation
- C. Evaporation loss during barrel aging
- D. Added sweeteners

38. In warm Caribbean climates, the angel's share can be approximately:

- A. 1% per year
- B. 6-10% per year
- C. 15-20% per year
- D. Less than 0.5% per year

39. "XO" on a rum label typically indicates:

- A. Unaged spirit
- B. Light rum
- C. White rum
- D. Extra old, extended aging (often 6+ years)

40. The "muck pit" or "dunder pit" in Jamaican distilleries is used to:

- A. Create high-ester flavor compounds for fermentation
- B. Store finished rum
- C. Cool the stills
- D. Filter the rum

41. Diplomatico rum is produced in which country?

- A. Cuba
- B. Venezuela
- C. Puerto Rico
- D. Jamaica

42. "Rhum vieux" in Martinique AOC regulations must be aged for a minimum of:

- A. 6 months
- B. 1 year
- C. 2 years
- D. 3 years in oak

43. The "Marque" system in Jamaica classifies rums by:

- A. Ester content and flavor profile
- B. Color only
- C. Age only
- D. Sugar content

44. "Cask strength" rum is:

- A. Aged in new oak only
- B. Diluted to standard proof
- C. Bottled at the proof it comes from the barrel without dilution
- D. Always overproof

45. Pusser's rum is historically associated with:

- A. Cuban production
- B. The British Royal Navy
- C. French agricole style
- D. Brazilian cachaça

46. The "Triangular Trade" historically connected rum production with:

- A. Only Caribbean islands
- B. Europe and Asia
- C. South America only
- D. Europe, Africa, and the Americas (including slaves, molasses, and rum)

47. Appleton Estate rum is one of the oldest producers in:

- A. Jamaica
- B. Barbados
- C. Guyana
- D. Trinidad

48. "Hogo" is a term used to describe:

- A. Light, neutral rum flavor
- B. Added sweeteners
- C. The funky, pungent character in Jamaican rum
- D. The aging warehouse

49. Which of these is NOT a traditional category of Jamaican rum marques?

- A. Common Clean (CC)
- B. Light Continental (LC)
- C. Wedderburn (WD)
- D. Puerto Rican Light (PL)

50. Ron Zacapa from Guatemala is known for:

- A. Being unaged
- B. Light, dry character
- C. Using only molasses
- D. Using "virgin sugarcane honey" and solera aging at high altitude

51. The legal definition of rum in the United States requires distillation from:

- A. Sugarcane or sugarcane byproducts (molasses, juice, syrup)
- B. Any sugar source
- C. Molasses only
- D. Fresh sugarcane juice only

52. "VSOP" on a Martinique AOC rhum agricole indicates:

- A. 2 years aging
- B. 3 years aging
- C. 4 years minimum aging
- D. 6 years aging

53. Chairman's Reserve rum is produced in:

- A. Jamaica
- B. St. Lucia
- C. Barbados
- D. Trinidad

54. The "Jamaican funk" in rum is primarily created by:

- A. Oak aging
- B. Added flavoring
- C. Blending with neutral spirits
- D. Long fermentation with wild yeasts and dunder

55. "Seco" in some Latin American rum terminology means:

- A. Dry (referring to less sugar added)
- B. Sweet
- C. Aged
- D. White

56. Brugal rum is a major brand from which country?

- A. Cuba
- B. Venezuela
- C. Dominican Republic
- D. Guatemala

57. What is "vesou" in rhum agricole production?

- A. The aging barrel
- B. Fresh pressed sugarcane juice
- C. Molasses
- D. The distillation column

58. The "Rum Fire" style from Hampden Estate is known for:

- A. Light, neutral character
- B. Low ester content
- C. Sweet, caramel notes
- D. Extremely high ester content and intense funky flavor

59. "Navy rum" was traditionally a blend from:

- A. Various Caribbean colonies (Guyana, Jamaica, Barbados, Trinidad)
- B. Only Cuban rum
- C. French islands only
- D. Brazilian cachaça

60. The "Tot" in British Naval history refers to:

- A. The barrel size
- B. A specific brand
- C. The daily rum ration given to sailors
- D. A type of still

61. Foursquare rum, known for its quality and transparency, is produced in:

- A. Jamaica
- B. Guyana
- C. Trinidad
- D. Barbados

62. "Agricole blanc" refers to:

- A. Aged agricole rum
- B. Unaged white rhum agricole
- C. Sweetened agricole
- D. Spiced agricole

63. The term "ron pesado" (heavy rum) typically refers to:

- A. Pot-still, full-bodied rum
- B. White rum
- C. Filtered rum
- D. Sugar-free rum

64. Wray & Nephew White Overproof is a famous rum from:

- A. Barbados
- B. Trinidad
- C. Jamaica
- D. Guyana

65. In cachaça production, aging in native Brazilian woods like "amburana" or "bálsamo" imparts:

- A. No flavor difference from oak
- B. Lighter color only
- C. Neutral character
- D. Distinctive flavors different from traditional oak

66. "DOC" on a bottle of rhum agricole from Martinique indicates:

- A. The rum meets Appellation d'Origine Contrôlée standards
- B. It is a document
- C. Distilled Only in Column
- D. Dark Oak Cask aging

67. The "ester count" in rum is measured in:

- A. Percentages
- B. Proof
- C. Grams per hectoliter of pure alcohol (g/hlpa)
- D. Parts per billion

68. "Carta Blanca" and "Carta Oro" are terms associated with which rum style?

- A. Jamaican rum
- B. Spanish-style rum (white and gold)
- C. French agricole
- D. Brazilian cachaça

69. What is the traditional purpose of adding caramel coloring to rum?

- A. To sweeten the rum
- B. To increase alcohol content
- C. To improve clarity
- D. To standardize color across batches

70. "Banks" rum is known for being:

- A. A blend of rums from multiple countries/distilleries
- B. Unaged only
- C. Cuban only
- D. Column-still only

71. St. James is a famous rhum agricole brand from:

- A. Jamaica
- B. Guyana
- C. Martinique
- D. Barbados

72. The "GI" status of cachaça was internationally recognized in:

- A. 1950
- B. 2013
- C. 1999
- D. 1980

73. "Anejo" in rum terminology comes from the Spanish word meaning:

- A. White
- B. Sweet
- C. Light
- D. Aged or old

74. English Harbor rum is a premium brand from:

- A. Antigua
- B. England
- C. Jamaica
- D. Barbados

75. The "Hampden marks" (DOK, C\diamondH, HLCF, etc.) represent:

- A. Age categories
- B. Sugar content levels
- C. Different flavor profiles/ester levels produced at Hampden Estate
- D. Different distilleries

76. "Reserva" on a rum label typically indicates:

- A. The youngest rum
- B. Some level of aging, though definitions vary by country
- C. Unaged rum
- D. Overproof strength

77. Rivers Antoine Estate in Grenada is notable for:

- A. Being the largest rum producer
- B. Producing only light rum
- C. Using only molasses
- D. Using a traditional water-powered pot still and fresh cane juice

78. "Clément" is a renowned rhum agricole producer from:

- A. Martinique
- B. Jamaica
- C. Cuba
- D. Brazil

79. The term "batavia arrack" refers to a sugarcane spirit from:

- A. The Caribbean
- B. Africa
- C. Indonesia (Java)
- D. Australia

80. "Rumbar" and "Real McCoy" are brands known for:

- A. Using artificial sweeteners
- B. Being unsweetened and additive-free
- C. Only making spiced rum
- D. Only producing white rum

81. "Charanda" is a sugarcane spirit with geographical indication from:

- A. Mexico
- B. Peru
- C. Philippines
- D. Thailand

82. The Port Mourant double wooden pot still is located at:

- A. Appleton Estate, Jamaica
- B. Mount Gay, Barbados
- C. Diamond Distillery, Guyana
- D. Bacardi, Puerto Rico

83. "Blended rum" typically indicates:

- A. A single-estate rum
- B. A mixture of rums from different stills, ages, or origins
- C. Only pot-still rum
- D. Only column-still rum

84. The "Versailles" wooden pot still in Guyana dates from approximately:

- A. 2000
- B. 1950
- C. 1900
- D. 1880

85. "Carta Negra" or "black label" rum typically refers to:

- A. Dark or aged rum
- B. White rum
- C. Unaged rum
- D. Flavored rum

86. "Limit of 40 g/hpa esters" would classify a rum as:

- A. Very low ester (light rum)
- B. Medium ester
- C. Light Continental style
- D. High ester

87. "Santa Teresa 1796" uses which aging system?

- A. Single barrel
- B. Solera
- C. No aging
- D. Continuous rotation

88. Worthy Park is a historic sugar estate and rum distillery in:

- A. Barbados
- B. Guyana
- C. Trinidad
- D. Jamaica

89. "Canne Bleue" (blue cane) is a special variety of sugarcane used by:

- A. Clément in Martinique
- B. Bacardi in Puerto Rico
- C. Appleton in Jamaica
- D. Mount Gay in Barbados

90. "Paranubes" is a craft sugarcane spirit from:

- A. Caribbean islands
- B. Spain
- C. Oaxaca, Mexico
- D. Australia

91. The minimum aging for Martinique "VO" (Très Vieux) rhum agricole is:

- A. 1 year
- B. 3 years
- C. 5 years
- D. 10 years

92. "Rum Fire" has an approximate ester count of:

- A. 50 g/hlpa
- B. 200 g/hlpa
- C. 500 g/hlpa
- D. 1,600+ g/hlpa

93. "Privateer" rum is a craft producer from:

- A. Massachusetts, USA
- B. Jamaica
- C. Barbados
- D. United Kingdom

94. "Puncheon" rum from Trinidad refers to:

- A. Light white rum
- B. Sweet dessert rum
- C. High-proof, heavy rum typically used for blending
- D. Spiced rum

95. "WIRD" (West Indies Rum Distillery) is located in:

- A. Jamaica
- B. Barbados
- C. Trinidad
- D. Guyana

96. The Seale family is associated with rum production in:

- A. Jamaica (Appleton)
- B. Guyana (El Dorado)
- C. Trinidad (Angostura)
- D. Barbados (Foursquare)

97. "Habitation" style rhum agricole emphasizes:

- A. Mass production methods
- B. Blending from multiple sources
- C. Commercial additives
- D. Single-estate, terroir-focused production

98. "Long Pond" is a historic distillery known for high-ester rums in:

- A. Barbados
- B. Trinidad
- C. Jamaica
- D. Guyana

99. "Trois Rivières" is a rhum agricole brand from:

- A. Guadeloupe
- B. Martinique
- C. Reunion Island
- D. Haiti

100. The "Gargano Classification" for rum focuses on:

A. Color categories

B. Sugar content

C. Country of origin

D. Production method (pure single rum, single blended rum, etc.)

CHAPTER 7: ANSWER KEY WITH EXPLANATIONS

Rum and Sugarcane Spirits

1. D. Molasses - Most rum worldwide is produced from molasses, a thick, dark byproduct of sugar refining. When sugarcane juice is processed to extract crystalline sugar, molasses remains as the residual syrup. This provides a cost-effective raw material for distillers, as molasses is abundant in sugar-producing regions. The character of molasses-based rum differs from fresh juice-based spirits like rum agricole.
2. A. Fresh sugarcane juice rather than molasses - Rum agricole is made by fermenting and distilling fresh-pressed sugarcane juice (vesou) rather than molasses. This production method, primarily associated with French Caribbean islands like Martinique and Guadeloupe, produces a distinctively grassy, vegetal, and terroir-driven spirit. Agricole represents a smaller but highly regarded category of rum.
3. C. Martinique - Martinique is the only rum-producing region with AOC (Appellation d'Origine Contrôlée) status, granted in 1996. This French designation regulates sugarcane varieties, harvest methods, fermentation time, distillation parameters, and aging requirements. Martinique AOC rum agricole must meet strict quality standards, similar to Cognac or Champagne regulations.
4. B. Light, column-distilled rum - "Ron" (Spanish for rum) is typically associated with the Spanish Caribbean style—light, clean, column-distilled rums from Cuba, Puerto Rico, Dominican Republic, Venezuela, Guatemala, and other Spanish-speaking regions. This style emphasizes smoothness and mixability, often with subtle sweetness, contrasting with heavier English-style rums.
5. D. Fresh sugarcane juice - Cachaça, Brazil's national spirit and the key ingredient in Caipirinhas, must legally be made from fresh sugarcane juice, not molasses. This requirement was codified in Brazilian law and internationally recognized through geographical indication protection. Cachaça differs from rum agricole in distillation parameters and permitted additives.
6. A. Sherry production in Spain - The solera system, used by some rum producers (particularly in Guatemala, Venezuela, and Nicaragua), originated in Spain's sherry-producing Jerez region. This fractional blending method involves cascading younger spirits through tiers of barrels containing progressively older liquid. It creates consistency while incorporating aged complexity.

7. C. High ester content and "funky" flavors - Jamaica is renowned for producing high-ester rums with intense, complex "funky" flavors described as overripe fruit, banana, pineapple, and even cheese-like notes. This character results from long fermentations, wild yeasts, dunder (stillage) addition, and pot still distillation. Jamaican rum's bold flavor makes it prized for blending and cocktails.
8. B. Leftover liquid from previous distillations used in fermentation - "Dunder" is the liquid residue left in the still after distillation, similar to "backset" in bourbon production. Jamaican distillers add dunder to new fermentations to increase acidity, provide nutrients for yeast, and dramatically boost ester production. This traditional technique contributes to Jamaica's signature funky rum character.
9. D. Varies by country, often 1+ years - "Añejo" (aged) requirements vary significantly by country. Venezuela requires 2 years minimum; Guatemala has no official standard but typically means 4+ years; Cuba requires 5 years for "Añejo." The lack of international standardization means "añejo" claims should be evaluated within each country's context.
10. A. French-speaking Caribbean islands - The spelling "rhum" (with an 'h') indicates rum from French-speaking regions—primarily Martinique, Guadeloupe, Haiti, and Réunion. This distinguishes French Caribbean rum (especially rhum agricole) from Spanish "ron" and English "rum." The linguistic distinction often correlates with production style differences.
11. C. Guyana - Demerara rum is produced in Guyana, named after the Demerara River region. All Guyanese rum now comes from a single facility, Diamond Distillery (owned by Demerara Distillers Limited), which houses historic equipment from closed distilleries. Demerara rum is known for its rich, complex character and is essential in classic tiki cocktails.
12. B. It has higher alcohol content than standard rum, typically 50%+ ABV - "Overproof" rum contains higher alcohol than standard bottlings, typically 50-75% ABV (100-150 proof). Jamaica's Wray & Nephew White Overproof (63% ABV) is iconic. Overproof rums are used in cocktails requiring strong rum character and for flambeeing, though they should be approached with caution.
13. D. Approximately 57% ABV (114 proof) - "Navy strength" refers to approximately 57% ABV (100 British proof), the strength at which rum was historically issued to British Royal Navy sailors. At this proof, gunpowder soaked in spilled rum would still ignite—a practical test ensuring the rum wasn't watered down. Modern navy strength rums honor this tradition.
14. A. Barbados - Mount Gay, established in 1703, is often cited as the world's oldest commercial rum distillery and is located in Barbados. The brand's founding date makes it a cornerstone of rum history. Mount Gay produces a range of expressions from light mixing rums to aged sipping rums, representing classic Bajan style.
15. C. Smooth, sweet, and aged in ex-bourbon barrels - Spanish-style "ron añejo" from Venezuela, Guatemala, and neighboring countries is typically characterized by a smooth, approachable profile

with notable sweetness (sometimes from added sugar) and flavors of vanilla, caramel, and toffee from ex-bourbon barrel aging. This style appeals to whiskey drinkers and sipping enthusiasts.

16. B. Light, clean, high-proof rum - The Coffey still (column/continuous still) produces light, clean, high-proof rum efficiently and continuously. Column distillation strips away many congeners, resulting in a more neutral spirit compared to pot still rum. Most white rum and light Spanish-style rum is column-distilled. Many producers blend column and pot still rums.
17. D. India - India is the world's largest rum producer by volume, though most is consumed domestically rather than exported. Indian rum ranges from basic mixing spirits to premium aged expressions. The country's massive production capacity surprises many who associate rum primarily with the Caribbean.
18. A. It can only be called cachaça if produced in Brazil - Cachaça received geographical indication (GI) protection, meaning the name can only legally apply to sugarcane spirits produced in Brazil following specific regulations. This protection was recognized by the United States in 2013 and by other countries, distinguishing cachaça from generic "Brazilian rum."
19. C. Haiti - Clairin is a traditional Haitian cane spirit made from fresh sugarcane juice using artisanal, often centuries-old methods. Small producers ferment with wild yeasts and distill in primitive stills, creating highly variable, terroir-driven spirits. Clairin has gained international recognition through companies like Velier promoting authentic expressions.
20. B. A general term for sugarcane spirit/rum in Spanish - "Aguardiente de caña" (sugarcane spirit/firewater) is a general Spanish term for sugarcane-based distillates, essentially meaning rum. The term is used throughout Latin America, though it may refer to different styles—from basic cane spirits to quality aged rums—depending on the country and context.
21. C. Fruity, aromatic flavors - Esters are aromatic compounds formed during fermentation and distillation that contribute fruity, floral, and other aromatic flavors to rum. High-ester rums (especially Jamaican) can have intense banana, pineapple, and tropical fruit notes. Ester content is measured in grams per hectoliter of pure alcohol and varies dramatically between rum styles.
22. B. It is considered the birthplace of rum - Barbados is widely considered the birthplace of rum, with documented production dating to the 1640s. The island's early English colonists developed rum from sugarcane byproducts, and Barbadian rum quickly became a valuable trade commodity. Mount Gay's 1703 founding further establishes Barbados's historical significance.
23. D. The darkest, most concentrated grade after multiple sugar extractions - Blackstrap molasses is the final byproduct after the third boiling of sugarcane juice, when most sugar has been extracted. It's the darkest, thickest, and least sweet molasses grade, with a bitter, robust flavor. Some rum producers specifically use blackstrap for its intense, mineral-rich character.
24. A. A "retort" style double-pot still - Traditional Jamaican rum production often uses double-retort pot stills, where vapor passes through one or two retort chambers containing low wines before

reaching the condenser. This provides additional distillation effect and concentration of flavors in a single run. The retort system is distinctive to Caribbean rum production.

25. C. Clean, light body from column distillation - "Ron Ligeró" (light rum) from Cuba is characterized by clean, light body achieved through column distillation and careful production. Cuban light rum became internationally famous through cocktails like the Daiquiri and Mojito. The style influenced Puerto Rican and other Spanish-Caribbean rum production.
26. B. Guyana (Demerara) - El Dorado is the flagship brand of Demerara Distillers Limited (DDL) in Guyana. The range showcases aged Demerara rums from 3-year to 25-year expressions, made using historic stills with distinctive names like Port Mourant and Versailles. El Dorado rums are known for rich, complex character.
27. D. Uses rare wooden pot stills and Coffey stills dating from the 1800s - Demerara rum's uniqueness comes from Diamond Distillery's collection of rare heritage stills, including the wooden Port Mourant and Versailles pot stills dating from the 1800s, plus historic metal pot stills and a double wooden Coffey still. These create distinct rum "marks" found nowhere else.
28. A. 37.5% ABV - The European Union requires rum to be bottled at a minimum of 37.5% ABV, slightly lower than the US minimum of 40% ABV. Many premium rums exceed this minimum significantly, with cask strength releases often bottling at 50-65% ABV or higher.
29. C. Adding spices and flavorings to white or gold rum - Spiced rum is made by infusing or adding spices, flavorings, and often sweeteners to a base rum (usually white or lightly aged). Common additions include vanilla, cinnamon, nutmeg, clove, and caramel. Spiced rum is popular for mixing but is considered a flavored category rather than pure rum by enthusiasts.
30. B. "Double aging" - aging in the Caribbean, then finishing in France - Plantation Rum, owned by Cognac house Maison Ferrand, is known for "double aging"—initially aging rum in tropical climates, then transporting barrels to France for additional maturation in cooler conditions, often in Cognac casks. This technique adds complexity and Ferrand's house character.
31. D. Crude rum or cane spirit in the colonial era - "Guildive" and "tafia" were early colonial terms for crude rum or cane spirits, before refined production techniques developed. These rough spirits were consumed by enslaved people and lower classes, while refined rum was reserved for export and wealthy colonists. The terms appear in historical documents from the 1600s-1700s.
32. A. Cuba - Havana Club is the iconic Cuban rum brand, with roots dating to 1878. After the Cuban Revolution, the brand became state-owned. A complex trademark dispute exists with Bacardi, which claims rights to the name outside Cuba. Authentic Cuban Havana Club is unavailable in the United States due to the embargo.
33. C. Rum bottled from one individual barrel - "Single barrel" or "single cask" rum comes from one specific barrel rather than being blended from multiple casks. Each barrel develops unique

characteristics, so single barrel releases vary from batch to batch. This designation indicates premium quality and individuality, popular among rum enthusiasts.

34. B. Chemical compounds that contribute flavor, produced during fermentation and distillation - Congeners are chemical compounds other than ethanol produced during fermentation and distillation—including esters, aldehydes, fusel oils, and acids. These compounds give rum its flavor and character. Pot still distillation retains more congeners; column distillation removes them for lighter spirit.
35. D. Pot still produces heavier, more flavorful rum in batches - Pot still distillation operates in batches, producing lower-proof, heavier, more flavorful rum with more congeners. Column still distillation runs continuously, producing lighter, higher-proof, cleaner spirit. Many quality rums blend both styles to balance character and smoothness.
36. A. Cuba - Bacardi was founded in Santiago de Cuba in 1862 by Facundo Bacardí Massó. Following the Cuban Revolution in 1959, the Bacardi family fled to Puerto Rico, where production continues today. Bacardi's Cuban origins are central to its brand identity, though the company no longer operates in Cuba.
37. C. Evaporation loss during barrel aging - The "angel's share" is rum (or any spirit) lost to evaporation through the barrel during aging. In tropical Caribbean climates, this loss is dramatically higher than in temperate regions—up to 6-10% annually compared to 2% in Scotland. This affects both economics and the character of tropically aged spirits.
38. B. 6-10% per year - In the Caribbean's warm, humid climate, annual evaporation losses (angel's share) typically range from 6-10%, compared to roughly 2% in Scotland's cool climate. This means a barrel aged 20 years in the Caribbean may contain far less liquid than the same barrel aged in Europe, making old tropically aged rum rare and expensive.
39. D. Extra old, extended aging (often 6+ years) - "XO" (Extra Old) on rum indicates extended aging, though there's no universal legal definition. Martinique AOC requires 6 years minimum for XO rhum agricole. In other regions, XO suggests premium quality and significant aging, typically 6-25 years. The term borrows from Cognac classification.
40. A. Create high-ester flavor compounds for fermentation - The "muck pit" or "dunder pit" is a traditional Jamaican technique where organic matter (including dunder, cane residue, and sometimes other additions) is left to develop bacterial cultures that create aromatic acids. This "muck" is added to fermentation, dramatically increasing ester production and funky flavors.
41. B. Venezuela - Diplomático rum is produced at DUSA (Destilerías Unidas S.A.) in Venezuela. Known for smooth, sweet, dessert-like character, Diplomático Reserva Exclusiva has become popular worldwide. The brand exemplifies the Venezuelan/Latin American style of approachable, sweetened aged rum appealing to newer rum drinkers.

42. D. 3 years in oak - Martinique AOC "Rhum Vieux" (old rum) must be aged for a minimum of 3 years in oak casks with a maximum capacity of 650 liters. This is the baseline age-designated category before VO (3 years), VSOP (4 years), and XO (6 years). These regulations are stricter than most rum-producing regions.
43. A. Ester content and flavor profile - Jamaica's "marque" system classifies rums by their ester content and resulting flavor profile. Categories range from "Common Clean" (low ester, lighter rum) through intermediate marks to extremely high-ester rums used for blending and flavoring. Each distillery's marques are registered with Jamaica's Spirits Pool.
44. C. Bottled at the proof it comes from the barrel without dilution - "Cask strength" (or "barrel proof") rum is bottled at the alcohol level it reaches in the barrel without adding water to reduce proof. This varies by barrel but typically ranges from 50-70% ABV. Cask strength releases appeal to enthusiasts wanting undiluted, intense rum character.
45. B. The British Royal Navy - Pusser's rum recreates the traditional British Royal Navy rum blend. The name comes from "Purser," the naval officer responsible for supplies including rum rations. Pusser's acquired rights to the official Navy recipe when the rum ration was discontinued in 1970. The brand emphasizes naval heritage.
46. D. Europe, Africa, and the Americas (including slaves, molasses, and rum) - The Triangular Trade was the brutal three-way Atlantic commerce connecting Europe, Africa, and the Americas. Ships carried manufactured goods to Africa, enslaved people to the Caribbean, and rum/molasses/sugar back to Europe. Rum was central to this system and inseparable from slavery's history.
47. A. Jamaica - Appleton Estate, established in 1749 in Jamaica's Nassau Valley, is one of the Caribbean's oldest and most respected rum producers. The estate encompasses sugarcane cultivation and rum production, allowing complete control from field to bottle. Appleton's aged rums showcase classic Jamaican character with more refinement than high-ester styles.
48. C. The funky, pungent character in Jamaican rum - "Hogo" (from French "haut goût" meaning "high taste") describes the distinctive funky, pungent, sometimes rotting-fruit character found in Jamaican and other high-ester rums. Once considered a flaw, hogo is now prized by enthusiasts and bartenders who value complexity and mixing character.
49. B. Puerto Rican Light (PL) - This is not a traditional Jamaican rum marque. Authentic Jamaican marques include Common Clean (CC), Plummer (PM), Wedderburn (WD), Continental (CON), and others classified by ester content. Puerto Rico developed its own distinct light rum style separately from Jamaica's classification system.
50. D. Using "virgin sugarcane honey" and solera aging at high altitude - Ron Zacapa from Guatemala is known for using "virgin sugarcane honey" (first-press cane juice concentrated into syrup) rather than molasses, and aging in a solera system at 2,300 meters altitude where cooler temperatures slow maturation. This produces Zacapa's distinctively smooth, sweet character.

51. A. Sugarcane or sugarcane byproducts (molasses, juice, syrup) - US federal regulations define rum as a spirit distilled from fermented sugarcane juice, sugarcane syrup, sugarcane molasses, or other sugarcane byproducts. This broad definition accommodates both molasses-based rum and agricole-style fresh juice rum. The regulations also require distillation under 95% ABV.
52. C. 4 years minimum aging - Martinique AOC VSOP (Very Superior Old Pale) rhum agricole requires a minimum of 4 years aging in oak barrels. This mirrors Cognac classifications. The age hierarchy is: Rhum Vieux (3 years), VO (3 years), VSOP (4 years), and XO (6 years). These are among rum's strictest aging regulations.
53. B. St. Lucia - Chairman's Reserve is produced at St. Lucia Distillers, which also makes Admiral Rodney and other brands. St. Lucia Distillers blends pot and column still rums in the English Caribbean tradition. A devastating fire in 2007 destroyed much of their aged stock, but the distillery has rebuilt and continues producing quality rum.
54. D. Long fermentation with wild yeasts and dunder - The "Jamaican funk" comes from extended fermentations (sometimes lasting weeks), wild/indigenous yeasts, and the addition of dunder and "muck" from dunder pits. These techniques create massive ester counts and the distinctive overripe fruit, banana, and pungent notes prized in Jamaican rum.
55. A. Dry (referring to less sugar added) - "Seco" means "dry" in Spanish, indicating rum with little or no added sugar. Panamanian "Seco" is a well-known example. In the context of sweet Latin American rums, "seco" distinguishes drier, less sweetened expressions. This term helps consumers navigate varying sweetness levels among Spanish-style rums.
56. C. Dominican Republic - Brugal is a major rum producer founded in 1888 in the Dominican Republic, now owned by Edrington Group. Brugal is known for a drier style compared to other Spanish-Caribbean rums, aging their rums in American oak ex-bourbon barrels. The brand is the leading rum in the Dominican Republic.
57. B. Fresh pressed sugarcane juice - "Vesou" is the French Caribbean term for fresh-pressed sugarcane juice used in rhum agricole production. Unlike molasses-based rum, agricole distills vesou shortly after pressing to preserve fresh, grassy character. The quality and terroir of sugarcane directly impacts the final rhum when using vesou.
58. D. Extremely high ester content and intense funky flavor - Rum Fire from Hampden Estate is one of the world's highest-ester rums, with approximately 1,600+ grams of esters per hectoliter of pure alcohol. This creates intensely funky, pungent flavors that can be overwhelming neat but provide incredible complexity in cocktails and blending.
59. A. Various Caribbean colonies (Guyana, Jamaica, Barbados, Trinidad) - Traditional British Navy rum was a blend from various Caribbean colonies—typically Guyana (Demerara), Jamaica, Barbados, and Trinidad—each contributing different characteristics. The blend created a complex, full-bodied rum. Modern navy rums often recreate these multi-origin blends.

60. C. The daily rum ration given to sailors - The "Tot" was the daily rum ration issued to British Royal Navy sailors—typically 70ml (about 2.5 oz) of rum diluted with water. This tradition dated from 1655 and ended on "Black Tot Day," July 31, 1970. The Tot was central to naval life and spawned significant rum culture and traditions.
61. D. Barbados - Foursquare is a Barbadian distillery operated by master distiller Richard Seale, known for exceptional quality and transparency about production methods. Foursquare releases detailed information about aging and refuses to add sugar or coloring, setting industry standards for authenticity. Their Exceptional Cask Selections are highly sought after.
62. B. Unaged white rum agricole - "Agricole blanc" (white agricole) is rum agricole bottled without oak aging, preserving the pure character of fresh sugarcane distillate. It displays grassy, vegetal, and herbal notes directly from the sugarcane. Agricole blanc is popular in the French Caribbean for Ti' Punch and other cocktails where fresh cane flavor is desired.
63. A. Pot-still, full-bodied rum - "Ron pesado" (heavy rum) refers to full-bodied, pot-distilled rum with significant flavor and congener content, contrasting with "ron ligero" (light rum). Heavy rum provides backbone and complexity in blends and cocktails. The term reflects the Spanish Caribbean's recognition of different rum styles' characteristics.
64. C. Jamaica - Wray & Nephew White Overproof (63% ABV/126 proof) is Jamaica's best-selling rum and a cultural icon. Made using pot stills at Appleton Estate, it has intense flavor despite being unaged. Wray & Nephew is essential for authentic Jamaican cocktails and is used in cooking, medicine, and celebrations throughout Jamaica.
65. D. Distinctive flavors different from traditional oak - Brazilian cachaça producers often age in native woods like amburana (which imparts cinnamon, vanilla notes), bálsamo, jequitibá, and others. Each wood contributes unique flavors distinct from American or European oak. This use of indigenous woods differentiates aged cachaça from other aged spirits.
66. A. The rum meets Appellation d'Origine Contrôlée standards - AOC (or AOP in EU terminology) on Martinique rum agricole indicates the rum meets strict Appellation d'Origine Contrôlée standards—controlling sugarcane varieties, harvest methods, fermentation, distillation parameters, aging requirements, and geographic origin. This certification guarantees authenticity and quality.
67. C. Grams per hectoliter of pure alcohol (g/hlpa) - Ester content in rum is measured in grams per hectoliter of pure alcohol (g/hlpa or g/hL AA). Light rums may have under 50 g/hlpa; medium rums 50-200 g/hlpa; high-ester Jamaican rums can exceed 1,000-1,600 g/hlpa. This measurement allows objective comparison of rum intensity.
68. B. Spanish-style rum (white and gold) - "Carta Blanca" (white label) and "Carta Oro" (gold label) are Spanish-style rum designations indicating white rum and gold/amber rum respectively. Bacardi popularized these terms. Carta Blanca is typically unaged or lightly aged, while Carta Oro has some age or color addition.

69. D. To standardize color across batches - Caramel coloring (E150) is commonly added to rum to achieve consistent color across batches, as barrel-aged rum varies naturally in hue. While controversial among purists, caramel coloring is legal in most regions and theoretically adds only color, not sweetness. Many quality producers now reject its use.
70. A. A blend of rums from multiple countries/distilleries - Banks rum, created by mixologist Arnaud de Trabuc, is an intentionally multi-origin blend combining rums from Jamaica, Guyana, Barbados, Trinidad, and Java. This blending philosophy aims to create complexity and cocktail versatility by marrying different rum styles and traditions.
71. C. Martinique - Saint James is one of Martinique's most recognized rhum agricole producers, established in 1765. Based in Sainte-Marie, the distillery produces a range from blanc to aged expressions and operates the Musée du Rhum. Saint James exemplifies classic Martinique terroir and agricole production methods.
72. B. 2013 - Cachaça received official geographical indication recognition from the United States in 2013, meaning only Brazilian-made sugarcane spirit can be labeled "cachaça" in the US market. This recognition was significant for establishing cachaça as a distinct category separate from rum.
73. D. Aged or old - "Añejo" comes from the Spanish word "año" (year) and means "aged" or "old." In rum terminology, añejo indicates the spirit has been aged in barrels, though specific requirements vary by country. The term implies quality and maturity, though aging minimums differ significantly across producing nations.
74. A. Antigua - English Harbour rum is a premium brand from Antigua Distillery Ltd., named after the historic English Harbour naval base. The distillery produces aged rums showcasing Antiguan character. English Harbour's location near restored 18th-century naval facilities connects to the Caribbean's rum and naval history.
75. C. Different flavor profiles/ester levels produced at Hampden Estate - Hampden Estate in Jamaica produces various "marks" (DOK, C\diamondH, HLCF, etc.), each representing a specific ester level and flavor profile. These marks are created through controlled fermentation conditions and still operation. Independent bottlers seek specific Hampden marks for their distinct characters.
76. B. Some level of aging, though definitions vary by country - "Reserva" (reserve) on rum labels typically indicates some aging, suggesting quality above standard expressions. However, there's no international standard—reserva requirements vary by country from 1-5+ years or none at all. Consumers should research specific country regulations.
77. D. Using a traditional water-powered pot still and fresh cane juice - Rivers Antoine Estate in Grenada operates one of the Caribbean's last water-wheel-powered distilleries, using traditional methods largely unchanged since the 1800s. They produce high-proof rum from fresh sugarcane juice in small batches, representing authentic heritage production.

78. A. Martinique - Rhum Clément is one of Martinique's premier rum agricole producers, founded in 1887. The estate includes Habitation Clément, a restored plantation house and museum. Clément produces a full range from blanc to aged expressions and is known for innovation while respecting agricole traditions.
79. C. Indonesia (Java) - Batavia Arrack is a sugarcane-based spirit from Java, Indonesia (Batavia was the Dutch colonial name for Jakarta). Production incorporates red rice in fermentation, creating distinctive flavor. Batavia Arrack has been produced since the 1600s and was historically important in punch recipes.
80. B. Being unsweetened and additive-free - Worthy Park's "Rum-Bar" and the Real McCoy are brands known for producing unsweetened, additive-free rum—no added sugar, glycerin, or artificial coloring. This transparency appeals to enthusiasts who want to taste pure rum. Foursquare's Richard Seale has similarly championed additive-free production.
81. A. Mexico - Charanda is a sugarcane spirit with geographical indication from Michoacán, Mexico. Made from sugarcane grown in the region around Uruapan, charanda must be produced and bottled within the designated area. The spirit has indigenous roots and represents Mexico's sugarcane distilling traditions outside of rum-labeled products.
82. C. Diamond Distillery, Guyana - The Port Mourant double wooden pot still is located at Diamond Distillery in Guyana, where it's one of several heritage stills from closed estates. The Port Mourant (PM) still produces distinctively heavy, full-bodied rum. It's a unique piece of distilling history still in active use.
83. B. A mixture of rums from different stills, ages, or origins - "Blended rum" indicates a mixture of rums, which may include different still types (pot and column), different ages, or different origins. Most commercial rum is blended to achieve consistent flavor profiles. Quality blended rum combines components strategically for complexity and balance.
84. D. 1880 - The Versailles single wooden pot still in Guyana dates from approximately 1880, making it one of the world's oldest operating stills. Now housed at Diamond Distillery after Versailles estate closed, it produces distinctive VSG-marked rum. These heritage stills are irreplaceable pieces of rum history.
85. A. Dark or aged rum - "Carta Negra" (black label) typically indicates dark or aged rum with more color and flavor than white or gold expressions. The darker color may come from extended aging, heavy charred barrels, or added caramel coloring. Carta Negra sits above Carta Blanca and Carta Oro in typical brand hierarchies.
86. C. Light Continental style - In Jamaica's marque system, "Light Continental" style rums have ester counts around 20-80 g/hlpa, which includes the 40 g/hlpa range. This light style contrasts with higher-ester marks like Plummer (150-200), Wedderburn (200-300), or Continental Flavor (700-1,600+). Light Continental is cleaner and more approachable.

87. B. Solera - Santa Teresa 1796 from Venezuela uses the solera aging system, with rums passing through four levels of barrels containing progressively older spirit. This fractional blending creates complexity and consistency. Santa Teresa was one of the first rum producers to adopt the sherry-inspired solera method.
88. D. Jamaica - Worthy Park Estate is a historic Jamaican sugar plantation and rum distillery in Lluidas Vale, operating since 1670. After decades producing bulk rum, Worthy Park launched their own branded rum in 2005. They produce both light and high-ester rum marks, recently gaining acclaim among rum enthusiasts.
89. A. Clément in Martinique - "Canne Bleue" (blue cane) is a distinctive sugarcane variety used by Rhum Clément in Martinique. Named for its bluish-purple coloring, this cane creates a unique flavor profile. Clément's Canne Bleue bottlings highlight how sugarcane variety impacts rum agricole character—a terroir-focused approach.
90. C. Oaxaca, Mexico - Paranubes is a craft sugarcane rum produced in Oaxaca, Mexico by mezcal producer Real Minero. Made from local sugarcane using traditional methods, Paranubes demonstrates that quality cane spirits can emerge from unexpected places. It has gained recognition among spirits enthusiasts.
91. B. 3 years - Martinique AOC "VO" (Vieux or Très Vieux) rum agricole requires minimum 3 years aging in oak. Note: this is the same as basic "Rhum Vieux." The age classification continues with VSOP (4 years) and XO (6 years). Some producers exceed these minimums significantly.
92. D. 1,600+ g/hlpa - Rum Fire from Hampden Estate contains approximately 1,600+ grams of esters per hectoliter of pure alcohol, making it one of the world's highest-ester rums. This extreme ester level creates intensely funky, pungent flavors. Rum Fire is prized by bartenders and blenders for its powerful character.
93. A. Massachusetts, USA - Privateer Rum is a craft distillery in Ipswich, Massachusetts, one of America's most acclaimed rum producers. Using molasses and producing both pot and column still rums, Privateer demonstrates that quality rum can be made outside traditional Caribbean regions. Their aged rums have won numerous awards.
94. C. High-proof, heavy rum typically used for blending - "Puncheon" rum from Trinidad (notably from Angostura) is a high-proof, heavy pot still rum traditionally used as a blending component. At 75% ABV, puncheon has intense flavor that adds body and character to lighter rums. It's also consumed directly in Trinidad.
95. B. Barbados - West Indies Rum Distillery (WIRD) is located in Barbados and produces bulk rum for various brands, including Cockspur. WIRD operates independently from the other major Barbadian distilleries (Mount Gay, Foursquare, St. Nicholas Abbey). It's one of several facilities comprising Barbados's rum industry.

96. D. Barbados (Foursquare) - The Seale family has been making rum in Barbados for generations, with Richard Seale currently operating Foursquare Distillery. Richard's father, Sir David Seale, expanded the family business significantly. The Seale name is synonymous with premium Barbadian rum and industry advocacy.
97. A. Single-estate, terroir-focused production - "Habitation" style rum agricole emphasizes single-estate production—where sugarcane is grown and distilled on the same property—highlighting terroir and craftsmanship over blending. Velier's "Habitation" series championed this approach, releasing unblended, unadulterated rums from specific estates.
98. C. Jamaica - Long Pond is a historic Jamaican distillery known for producing extremely high-ester rums. The distillery has changed hands multiple times and experienced periods of closure, but its rums remain prized by blenders and independent bottlers. Long Pond marks like "ITP" and "TECC" represent some of rum's most intense flavors.
99. B. Martinique - Trois Rivières is a rum agricole producer in Martinique, located in Sainte-Luce. The distillery produces a range of agricole expressions and is known for quality aged rums. Trois Rivières is part of the Martinique AOC system and represents classic French Caribbean rum production.
100. D. Production method (pure single rum, single blended rum, etc.) - The Gargano Classification, developed by Luca Gargano of Velier, categorizes rum by production method rather than country or color. Categories include "Pure Single Rum" (single distillery, pot still, no additives), "Single Blended Rum" (single distillery, multiple stills), and "Traditional Rum" (with permitted additives), promoting transparency.