

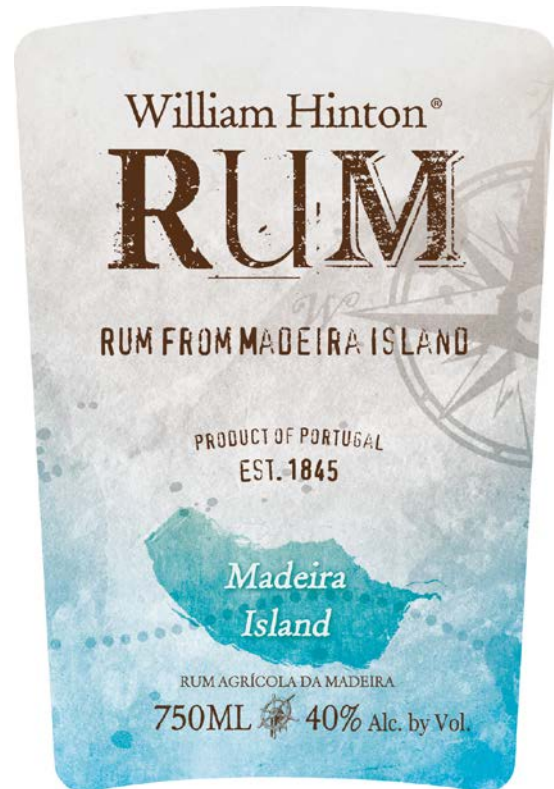
## WILLIAM HINTON

The cultivation of sugar cane on Madeira goes back colonization. In addition to the climate, sun exposure, and water sources that make the island ideal for the cultivation and irrigation of sugar cane, the forests of the island provide raw material for the construction of sugar mills and firewood for furnaces. At one point, almost all available agricultural space on the island was dedicated to sugarcane plantations. Although most of these plantations were replaced by vineyards when sugar production migrated to the Caribbean Islands, there still remains a number of cane fields on the island.



Eugenho Novo Da Madeira, the producer of William Hinton Rum, began in 2007 when sugar cane production was growing rapidly on Madeira and it was necessary to find a means to support the farmers who dedicated themselves to the cultivation of sugar cane. ENM currently produces all its agricole rum from a centennial column still that was restored in 2007. All sugar cane is harvested manually before getting crushed by machine, then fermented and distilled in the column still.

## ORIGINAL RUM AGRÍCOLA DA MADEIRA



**Base Ingredient/Mash:** Sugar cane juice, pressed from cane varieties POJ-2725 and NCO-310; sugar cane is harvested manually, then mechanically crushed

**Still Size & Type:** Single-column, one hundred-year old still

**Fermentation:** Fermented with specific yeasts for 24 hours

**Distillation:** Continuous column distillation to 140 proof

**Alcohol:** 40%

**Production #s:** 290,000 liters

**Country:** Portugal

**Region:** Madeira

**Sub Region:** Estreito da Calheta

**Spirit Style:** Rum Agrícola

**Distiller:** Emanuel Camacho