



TEEDA CRAFT RUM 21YR

SKU: RUT21

Teeda means "Sun" in Okiwanese. In a quiet distillery surrounded by the lush forests of the mountain ranges, there is a rum that has matured over the years. It has a sweet nose of dried grapes and brown sugar, which changes and becomes more pronounced with time. A richness and sweetness that belies its 48% strength.

Helios is the oldest distillery in Japan, which started producing rum in 1961 by Mr Tadashi Matsuda, after requests from the American army, who were stationed there at the time. For more than half a century, Mr Tadashi Matsuda's family generations have been making rum by refining their barrel ageing techniques to find the perfect match between the barrel and the spirit. In 2021, Helios distillery celebrated their 60th anniversary.

Teeda 21 is the ultimate expression of Japanese aged rum. Distilled in 1998 from sugarcane molasses, extracted from the indigenous Okinawan sugarcane and fermented for 30 days. Okinawa is the only region in Japan to be able to grow sugarcane due to its sub-tropical climate and average annual temperatures of 22.5°C. This variety grows in mineral-rich soils, which gives Teeda 21 its characteristic flavour. This exclusive version of Teeda has been maturing in new American oak barrels for 21 years.

A limited edition of 2500 numbered bottles were produced.

TEEDA 21-Year-Old has not been blended with any other rums. It is one of the world's rarest "long matured rums", the result of a combination of time and the barrel ageing skills of the blender.

