

100

series

UNIQUE

a once in a lifetime experience



100 Series: A collection defined by distinction

Emphasizing the uniqueness of this exclusive range, each release is produced in limited quantities, ensuring its rarity and collectibility. Every bottle is adorned with a customized and handmade screenprint, a meticulous process that guarantees no two are exactly alike. This artisanal approach not only enhances its individuality but also turns each bottle into a true work of art.

With every new edition, the flavor profile may subtly evolve, reflecting the nuances of craftsmanship and the passage of time. This makes each bottle more than just a spirit—it becomes a unique snapshot in time, capturing the essence of its creation.

Further underscoring this dedication to individuality, every bottle is hand-signed, a final mark of authenticity and personal attention that defines this exceptional collection. Whether savored or collected, each bottle tells its own story, making it a standout addition for those who appreciate the rare and the remarkable.

Unique - Numbering System

The numbering system starts with the distinctive identifier "101." This number holds special significance: "100" represents the unique sotol and aguardiente ensemble, while the final "1" denotes that this is the first release in this specific marriage of distillates and the collaboration between David's Rum Selection and Boozehounds.

The numbering system follows this format:

"101 - [Bottle number]"

For example, the first bottle in this extremely limited release will be labeled "101 - 01/20". A second release would be labeled "102 - 01/20".

Future releases will follow a similar pattern, with the first two digits indicating the featured spirits and the final digit representing the release number within that category. For instance, a new release of other distillates would be identified as "201", followed by the individual bottle number.

David's Rum x Boozehounds: Fusion of Expertise

David's Rum Selection has become a renowned name in the Benelux, synonymous with exceptional rum agricole. Starting with a passion for the unique character of Guadeloupe and Martinique's cane spirits, David Van Hijfte has expanded his expertise to encompass the finest agricole and pure juice producers across the globe, from the Atlantic to the Indian Ocean. His portfolio now boasts impressive products, from brut de colonne to single casks and exclusive bottlings.

Boozehounds, led by its spirit specialist Stefan Hoffmann, has a decade-long history in the mixology world and has been pushing the boundaries of drinks. Evolving from crafting exceptional cocktails to blending his own base spirits, Boozehounds' passion for flavor knows no bounds.

This pursuit of innovation has led them to create experimental, multi-distillate ensembles that challenge conventional categories.



DAVID'S RUM
SELECTION

PRODUCT OF BELGIUM



BOOZEHOUNDS

Now, these two forces have united in a unique collaboration. David's discerning palate and unparalleled access to exceptional rhums have combined with Boozehounds' creative blending expertise to produce something truly extraordinary.

You, the discerning drinker, may already be connecting the dots: a late night, a passionate drinks creator, a vintage bar, and an expert assessor.

This is the result – the first of many exciting releases to come from this dynamic partnership!

One Hundred Flavours - Something New

"Unique 100 serie" is an innovative ensemble, pushing the boundaries of spirit classifications, uniting the distinct characteristics of sotol and aguardiente.

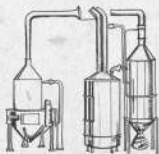
The sotol, crafted exclusively from *Dasyliirion leiophyllum*, otherwise known as "desertspoon", and sourced from Coyame del Sotol in the Chihuahua desert, Mexico, embodies the region's unique terroir. The piñas are roasted in traditional underground conical ovens, imparting subtle smokiness.

- Long wild fermentation in open-top wooden vats encourages a complex microbial ecosystem, contributing to the sotol's unique character and wide array of flavors.
 - Distillation in a copper Filipino still produces a complex, full-strength distillate, resulting in pronounced minerality and herbaceousness, with subtle notes of menthol, grass, mushroom, and pine.
-

The aguardientes are copper pot distillates from wild-fermented black and 'Cubana Negra' cane juice. These two exemplary products are potstrength, from Mexico and Ecuador, respectively. Gratefully, these distillates guard the wholesome vegetal and fruity notes found in the fresh cane juices.

The final blend, achieved through meticulous blind tastings and micro-dosing, resulted in approximately 15% sotol to 85% aguardiente. This blend is then rested in a stainless steel tank to harmonize, offering a complex interplay of both characters with a remarkably long-lasting finish.

This spirit challenges conventional norms, inviting connoisseurs to reconsider the boundaries of known spirits.



Sotol: A Spirit of the Desert



Emerging from the arid landscapes of Northern Mexico and the Southwestern US, where the resilient *Dasyliirion* plant thrives. Often called

"desert spoon," this hardy succulent yields a piña, or heart, that is the soul of sotol production. Harvested piñas are roasted or cooked, often in traditional underground ovens, imbuing the spirit with a distinctive smokiness.

The cooked piñas are then crushed, releasing their sugary essence, which undergoes wild fermentation in open vats. This natural fermentation process, driven by a diverse array of wild yeasts, contributes to sotol's unique and complex flavor profile.

Distillation, often in copper pot stills or even ancestral clay ovens, further refines the spirit, resulting in a liquid that echoes the desert landscape: earthy, vegetal, with hints of smoke, herbs and spice.

Aguardiente: From Cane to Spirit

Meaning "firewater", is a testament to the versatility of sugarcane. Cultivated across various regions, sugarcane provides the sweet juice that forms the foundation of this spirit. While sugarcane juice is the most common base, molasses or other fruits can also be used. The juice or molasses undergoes fermentation, sometimes utilizing wild yeasts, before being distilled, typically in copper pot stills.

Aguardiente's character can vary significantly depending on its origin and production methods. Some expressions are enjoyed young and un-aged, bursting with fresh, vegetal notes reminiscent of the sugarcane itself.

Others are aged in oak barrels, developing a richer, more complex profile over time. Regardless of its style, aguardiente embodies the vibrant essence of sugarcane, offering a delightful interplay of sweetness and subtle complexity.



Lexicon of spirit terminology

- **Black Cane:** This refers to varieties of sugarcane with dark purple or almost black stalks. These varieties often have a higher sugar content and can impart distinct flavor nuances to the aguardiente produced from them.
 - **Brut de Colonne:** A French term that translates to "raw from the column." It refers to *rhum agricole* that is bottled directly from the column still, without any dilution or aging. This preserves the full intensity of the rum's flavors, showcasing the pure expression of the sugarcane juice.
 - **'Cubana Negra' Cane:** This specific variety of sugarcane, likely originating in Cuba, is known for its robust flavor profile. Using it in aguardiente production can contribute unique characteristics to the final spirit.
 - **Filipino Still:** This refers to a specific type of potstill used in the production of spirits. Mostly in Mexico these stills often have a unique design with a wooden top and contribute to the distinctive character of the distillate.
 - **Micro-dosing:** In the context of spirit blending, this technique involves making very small, precise adjustments to the proportions of different spirits in a blend. This allows for fine-tuning the flavor profile and achieving a harmonious balance.
 - **Piña:** The Spanish word for "pineapple," in this context, it refers to the heart or core of the *Dasyliirion* plant. This is the part that is harvested, cooked, and processed to make sotol.
-

- **Pot Still:** A type of still commonly used for distilling various spirits, including aguardiente. It consists of a large, typically copper pot where the fermented liquid is heated, and a condensing apparatus to cool and collect the alcoholic vapors. Pot stills are known for producing flavorful spirits with a heavier body and a wider range of congeners (flavor compounds) compared to column stills.
 - **Rhum Agricole:** This type of rum is made from freshly pressed sugarcane juice rather than molasses, the byproduct of sugar production. This process results in a rum with a distinct grassy, vegetal character that reflects the terroir of the sugarcane.
 - **Single Cask:** This term refers to a bottling of spirits where the entire contents come from a single cask. This is in contrast to blends, which combine spirits from multiple casks. Single cask bottlings are often prized for their unique character and rarity, as the spirit in each cask matures differently, influenced by factors like the type of cask and the storage conditions.
 - **Terroir:** This concept, borrowed from the world of wine, refers to the environmental factors that contribute to the unique characteristics of a spirit. In the case of sotol, terroir encompasses elements like soil composition, climate, altitude, and the specific species of *Dasyliirion* used.
 - **Wild Fermentation:** This type of fermentation occurs spontaneously, utilizing naturally occurring yeasts present in the environment rather than commercially cultivated yeast strains. This process can lead to more complex and nuanced flavors in the final spirit.
-

Thank you note

With sincere gratitude, we thank you for joining us on this exciting endeavor. Your support empowers us to continue crafting exceptional spirits that inspire curiosity and delight the senses.

We look forward to sharing more extraordinary creations with you in the years to come.

Scan to discover more

