

AS IT IS TOLD, The Kraken Rum is an imported rum from the Caribbean blended with secret spices. Named for the sea beast of myth and legend, The KRAKEN RUM is strong, rich, black and smooth. IT IS SAID that a ship carrying one of the largest quantities of black spiced rum ever to be brought over from the Caribbean islands, for unexplained reasons, never reached its destination. Stories were plentiful, and while an attack by the Kraken is suspected, no stories were ever confirmed.

Initially, I was not fond of the bottle style for the Kraken Rum. However, I have to be able to admit when I am wrong. The Victorian style bottle with the double rings for handling is a favourite amongst my friends. The illustration of the giant octopod (the Kraken) might look a little "cartoonish"; however it is also in the Victorian style and fits the theme of the rum very well. Most importantly, this rum stands out on the barshelf separating itself from the other rums sitting there. My only quibble is the metallic screw cap which is prone to stripping.

Poured into the glass, the black spiced rum displays a very dark plum brown colour. When I tilt the glass and give it a slow twirl, I see that the spirit imparts a light sheen of rum on the inside of the glass the crest of which drops a multitude of slender leglets. The merry little breezes above the glass tell me a story of peppery spice and licorice. Cinnamon is revealed along with wiffs of cloves, plum preserves, and black cherries. The black spiced rum has an almost medicinal quality as there is also more than a hint of menthol in those breezes which as it combines with the fruity smells of black cherries and plums makes me think of cough medicine and Jagermeister.

I am impressed that a 47 per cent alcohol by volume spirit has such a smooth finish. Being a rum which is flavoured with both dark molasses and spice, the finish is longer than we would normally suspect from a youngish rum. However, it is also true that the flavours clash in the exit just as they had in the delivery. There is also an odd bitterness which crashes the landing.

The higher bottling proof of the Kraken has concentrated flavours of spice and black strap molasses. My sense is that the crafters of this rum are going for a taste profile which I would describe as a "kinder and gentler" Goslings Black Seal. In fact there is a lot of similarity to Goslings including a definite impression of Jagermeister upon the palate.

The Kraken is the most fearsome of all sea monsters, that lives up to 3000 feet below the ocean surface.

The Kraken Black Spiced Rum is a Caribbean black spiced rum brand owned and distributed in the United States by Proximo Spirits. For those who are confused by the term 'Black Rum', it is a style of rum which relies more upon caramel and molasses for its colour and flavour than it does upon barrel aging. Often black strap molasses is used as the 'flavouring' agent which accounts for its rich molasses filled flavour and dark colour.

The Kraken is a rum which follows this path as it is produced from a young (1 to 2-year-old) blended Caribbean rum. Whether it is actually black strap molasses used to flavour and colour the spirit is not revealed by the producers, but it is a good guess. Several years ago when I reviewed the spirit for the first time, the information presented to me indicated that the black rum was infused with 11 secret spices; however, I note that the Kraken Website indicated that the number of spiced used is now 13. However, the bottle proof has remained the same at 47 % alcohol by volume.

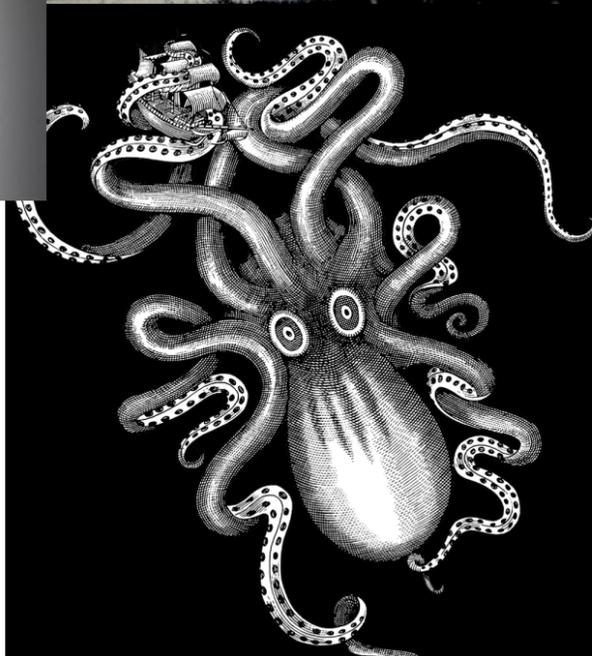


CELEBRATA HO NOLI OGNI RUM

Barrels carrying this black spiced rum

drifted off the ship into the sea and the rum was renamed after the Kraken as a tribute (some say as a "sacrifice") to this beast's unchallengeable power and might. There are few first-hand accounts of encounters with the Kraken, as most who encounter the Kraken do not live to tell the tale.

One seafarer's diary that was discovered washed-up on one of the smaller Pacific islands holds an encounter with what scientists have deduced must have been the Kraken.



The rum

The Kraken Limited Edition Ceramic Black Spiced Rum

This limited edition black ink coloured ceramic bottling of The Kraken® Black Spiced Rum celebrates the tragic tale of the mythical sea creature the Kraken. The Kraken is imported Black Rum from the Caribbean blended with spices.

CENTURIES AGO, a ship carrying the world's finest black spiced rum was rumored to suffer a disastrous fate at the tentacles of the Kraken, a bizarre and fierce sea beast known for its razor sharp teeth, immense size, and ornery disposition. This limited edition ceramic bottling of The Kraken® Black Spiced Rum may earn that tragic tale a place in the historical record. Carefully preserved in a premium, collectible vessel, this bottle of The Kraken Rum is the perfect gift for those who worship the darkness, believe in the Beast, or simply enjoy very nice things.

Suggested Recipe:

Spanish Mule The Perfect Storm, 1 oz Kraken, Black Spiced Rum, 3 oz Ginger Beer (or Q Ginger), Wedge of Lime, Ice.

Pour the Kraken into an old-fashioned glass over ice. Add the Ginger Beer over it. Drop in a wedge of Lime, Stir and Enjoy!

NAVIGATING RUM? WHY NOT?



Here's something that I've been working on for a couple months now, and it feels good to finally put it out into the world. May I present a long lost bottle of Admiral Kunkka's 100 Proof Tidebringer Rum from his private reserve. Smooth, strong, and guaranteed to put fire in your belly.

I've made a weird hobby out of video game/real world crossovers. I don't really know why I wanted to make Admiral Kunkka's Tidebringer Rum so badly, but I was so in love with the idea that I worked on it pretty much non-stop on a weekend back in March. The design progressed really quickly, starting out as just a quick mock up of the idea and growing into a near-finished state (at least as far as concept is concerned) in about 24 hours.

With the basic elements finished, it was time to go back and produce a high resolution version. For the illustration, I tried to recreate the feeling of an old woodblock or lithograph print. This was probably the hardest part of the whole process, as my figure drawing skills are kind of meh and trying to reproduce that antique etching style was difficult. I also spent an outrageous amount of time hand drawing all the text on the bottle in a rough and loose style to simulate the irregularities of primitive printing methods. It's hard to see in the finished version because it's so small, but I think you'd notice if it wasn't there.

I printed the design out using my boring old laser printer, creasing it and carefully scraping away the toner with sand paper or a finger nail. Then I distressed it using the time honoured tea-bag method several times with varying intensity. It was tough to strike a balance between distress and legibility, and I actually went through a couple of botched labels before I finished one that I liked. At this point, the label looked great, but the bottle itself was far too clean and perfect looking. I ground up some grey artist's chalk and applied it to the top faces of the bottle using a makeup brush to simulate the dust that would collect after years of sitting on a shelf in storage.

I've recently discovered that custom rubber stamps are both relatively cheap to manufacture and excellent at adding an extra level of "authenticity", so the early designs featured a stamp of approval. But, I really wanted to take this concept to the next level, and a simple 2D rubber stamp wasn't going to cut it. After doing a bunch of research, I decided to order a custom wax seal stamper and some bottling wax to give it that old fashioned feel. The wax was a real pain to work with and clean up, but I'm happy with how it turned out.

To capture that nautical vibe in the pictures, I picked up twelve feet of 1 inch manilla rope from a nearby sailing supply store and headed down to the lakeshore on a cold April night. Turns out that all the docks were either cement or metal, but I found an old, weathered picnic table that would do just as well. You can see my setup here, including the small flashlight I use to help my camera autofocus in the dark.

