

EL AMPARO

PURE SINGLE RUM

RON EQUATORIAL
CARLOS BAQUE ZORRILLA

Jipijapa, Manabi, Ecuador





EL AMPARO

El Amparo is a **pure single rum** from **Ecuador**, produced in the city of **Jipijapa**, in the Manabí province, from a variety of sugar cane that is commonly called *Cubana Negra*.



What's in a name?

El Amparo means "shelter" in English. The name was coined by Gonzalo Almanzor Zorrilla Toala, the maternal grandfather of Carlos Baque Zorrilla. Carlos is the current owner of the distillery and third generation in his family on the to carry on the production of this beautiful liquid.

THE HISTORY OF EL AMPARO

While *Aguardiente* is produced in many South American countries, Ecuador has a long history of distillation that remains locally enjoyed – undiscovered until recently by the global market.

This bottling came to life to celebrate 60 years of experience over three generations of the Zorrilla family and share their beautiful spirit with the world.



THE PRODUCTION PROCESS OF EL AMPARO

Geography

The city of Jipijapa was founded in 1565 and takes its name from the river of the same name. Jipijapa is located in the Manabí province in western Ecuador, on the coastal region bordering the Pacific Ocean.

Agriculture

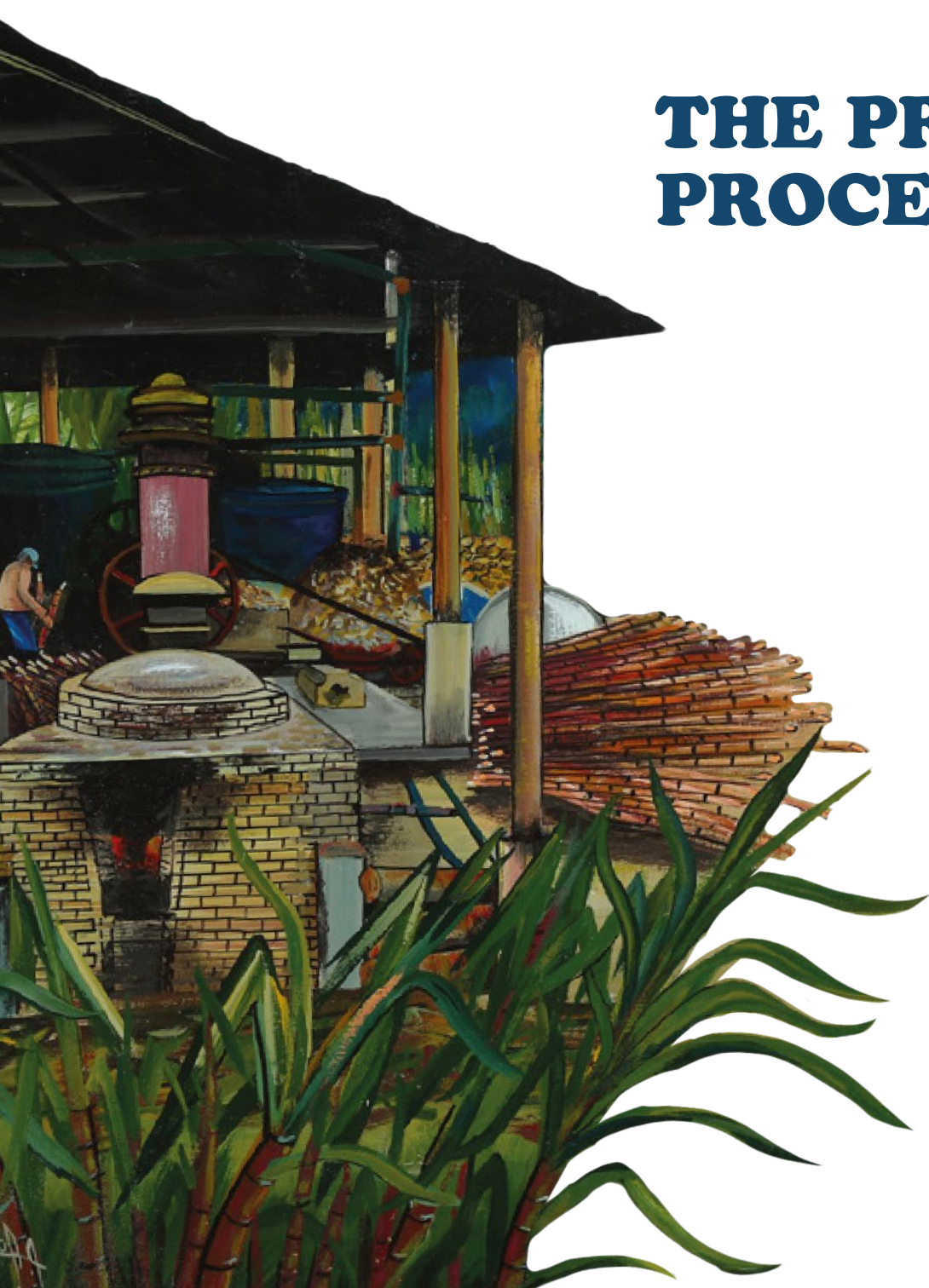
El Amparo is produced using the Cubana Negra variety of sugar cane, which is grown and harvested using the traditional practices of three generations.

The cane is harvested by machete between the months of September and January when it is 18 months old.

It is cut 15 cm above the base, in order to allow multiple growing seasons from the same plant.



THE PRODUCTION PROCESS OF EL AMPARO



Fermentation

Fermentation starts naturally and is carried out by indigenous yeasts in vats of between 1,000 and 3,000 liters.

Fermentation lasts 5 to 7 days, depending on the sugar concentration of the wash at time of harvest.

Distillation

Distillation is carried out on a 500-liter copper batch still, consisting of a small pot with a short external column. After a single pass, the distillate leaves the still at approximately 60% ABV.

An interesting detail to note is that the apex of the column has a funnel-shaped neck: a feature dating back to ancient times, which served to create a reflux of the vapours, to increase the concentration of the aromas.

This first batch of El Amparo has been bottled at pot still proof.

EL AMPARO AT A QUICK GLANCE

Location

San Carlos

Province

Manabí

City

Jipijapa

Owners

*Carlos Alberto Baque
Carlos Baque Zorrilla*

Agriculture type

Traditional

Cane variety

Cubana Negra

Age of plant at time of cutting

18 months

Harvesting time

From September to January

Cane transport methods

Vehicle and mule

Fermentation type

Spontaneous

Fermentation time

5 to 7 days

Distillation type

Batch still

Number of distillation

1

Still material

Copper, with a copper coil

Still proof

~60%

Final bottling proof

57,5%



In a few words

Complex

Vegetal

Coastal salinity

Forest earth

Tropical fruit

Baking spices

Intense



EL AMPARO TASTING NOTES

Nose:

Bright and vegetal. The aromatic intensity bursts out of the glass initially showing ripe banana, freshly cut grass, lemon zest and capsicum. After a few moments, deeper tones come through with gentian root, sea air, forest pine and freshly baked corn bread.

Palate:

Structured and opulent. Warm tropical notes wash through the palate with bright tones of fresh pineapple and geranium flower. Richer earthy tones are present, showing coriander seed, olive brine, spruce tips and fresh garden soil.

Finish:

Full and lasting. The ethereal finish is rich with cedarwood and camphor, it seems to linger for eternity. Ginseng root and spicebox stretch into the ether supported by a pleasant roundness of acacia honey.

EL AMPARO

CONTACT

Kate PERRY
US Market Manager
k.perry@lamaisonandvelier.com

