

Sugar cane harvesting and milling technique - Motril Rum

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1. geographic area

this craft is located in the spanish territory, in the province of andalusia more specifically in the comunity of granada

2. craft characteristics

this work consist in made the famous motril's rum

this is a difficult work because this rum comes from the sugarcane and is difficult to search this product with a good quality

3. the technique

the technique consist in the manipulation of sugarcane to get the sugar juice

the juice is purified and filtrate by the process of crystallisation and the we get a product like syrup

last they do the fermentation of the product in 24/30 hours

4. used materials

they use: sugar cane

tools like axes

wooden containers for the fermentation

bottlers for the marketing of the product

5. history

this rum began to be made with sugar cane since he arrived in the peninsula a rum lover and entrepreneur called Francisco Montero began to distill rum in a secret way and with a magnificent end. since his death his winery has followed in generation and generation and currently has published a book with his biography called The genuine Spanish rum, 50 years of purity and tradition

6. youtube media



7. gallery

