

Daiquiri Festival



Cocktail Book

LA CUNA DEL
RON LIGERO
RON Santiago
DE CUBA

OUR STORY

Ron Santiago de Cuba™ is traditionally recognised as the highest expression of Cuban rum making tradition from the southeast of the island, known as the Cradle of Light Rum, where the Caribbean Sea and the scorching sun all combine to create the perfect setting for a rum which has a sweet, smooth flavour profile, the perfect ingredient for summer sipping.

The land, sea and sky all contribute to making this exceptional rum. The unique microclimate and fertile land of the southeast of Cuba creates a more aromatic and complex rum, it's lush, green jungle-esque scenery found only in the Oriente, a region with sweltering sun, with the height of summer often peaking over 40°C, contributing to the excellence of the sugarcane.

The humidity of the land creates an ageing process unique to Southeast Cuba, enhancing the flavours of Ron Santiago de Cuba™ to develop exceptional levels of complexity. The minerality of the sea in the Oriente helps provide the optimum growing conditions for sugarcane, considered one of the best in the world due to the viscosity, thickness, juiciness, and the amount of sugar contained inside.

The rum may be complex, but these cocktails are easy to recreate using a range of Ron Santiago de Cuba™ variants, including the Extra Añejo 11 Years Old, Añejo 8 Years Old and Carta Blanca.

OUR RUMS





WHY RON SANTIAGO DE CUBA AND THE DAIQUIRI?

“The Daiquiri is believed to have originated in Santiago de Cuba, on the South-East of the island. It’s not only one of the finest classic cocktails in modern history, but it’s the number one, best-selling rum cocktail served in the world’s best bars.”

Drinks International Cocktail Report 2023





CARTA BLANCA CLASSIC DAQUIRI ROCK

Crisp, light and refreshing. Delicately simple yet with perfectly balanced complexities of flavours, served on the rocks.

RECIPE

60ml Ron Santiago de Cuba Carta Blanca
30ml sugar syrup
30ml lime juice
Garnish lime wheel

METHOD

Shake the ingredients over ice and strain into a ice filled rocks glass and garnish with a lime wheel.

GLASS



RUM



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CUBAN CROWN DAIQUIRI

This organic twist on the Daiquiri uses honey to balance the sharp lime with a hint of salt to season, providing a cocktail with long lasting depth of flavour.

RECIPE

60ml Ron Santiago de Cuba Extra Añejo 11 years old
45ml salted honey syrup (1:1)*
20ml lime juice
Garnish lime peel twist

METHOD

Shake the ingredients over ice and strain into a coupette glass.

*Make the honey syrup: Mix equal parts hot water and honey. Add a pinch of salt, stir until combined. Let cool.

GLASS



RUM



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CANCHÀNCHARA

This age-old cocktail pre-dates even the Daiquiri. Utilizing synonymous flavours of the island of Cuba, tied together by the balanced trio of spirit, sweet & sour, this is a delicious re-mergence of a stone-cold classic

RECIPE

60ml Ron Santiago de Cuba Añejo 8 years old

45ml salted honey syrup (1:1)*

20ml lime juice

Garnish spent lime husk

METHOD

Shake the ingredients over ice and strain into a ice fill Canchànchara or mug and garnish with a spent lime husk.

*Make the honey syrup: Mix equal parts hot water and honey. Add a pinch of salt, stir until combined. Let cool.

GLASS



RUM



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STRAWBERRY DAIQUIRI

Crisp, light and refreshing. Delicately simple yet with perfectly balanced complexities of flavours, with a fresh strawberry twist.

RECIPE

60ml Ron Santiago de Cuba Carta Blanca

20ml lime juice

3 whole strawberries or 30ml pureed

Garnish half a lime wheel or half strawberry

METHOD

Muddle fresh strawberries in the base of cocktail shaker, add all other ingredients and ice. Shake vigorously until the cocktail is chilled. Double strain into a coupette glass.

GLASS



RUM



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PAPA DOBLE DAIQUIRI

Grapefruit and lime juices balance perfectly with Ron Santiago de Cuba Carta Blanca rum, brightened by maraschino liqueur. The added sweetness creates a silky texture that evokes the spirit of a lively Cuban bar.

RECIPE

45ml Ron Santiago de Cuba Carta Blanca

15ml maraschino Liqueur

15 ml fresh pink grapefruit juice

20ml lime juice

Garnish dehydrate citrus wheel or grapefruit peel

METHOD

Shake the ingredients over ice and strain into a coupe glass.

GLASS



RUM



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JOURNEY *to the* SOUL OF CUBA

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