



CREATING A SUSTAINABLE COMPANY

Montanya Distillers was originally founded in Silverton, Colorado in 2008 by Karen and Brice Hoskin. The company relocated to Crested Butte in August, 2011.

From the beginning, we have had a strong commitment to creating a company that meets four main goals:

- ◆ producing award winning rum that is 100% American
- ◆ employing our staff year round at higher than average pay in a seasonal Colorado mountain town
- ◆ minimizing the impacts of our company on the environment
- ◆ and being active philanthropists in our community.

Since 2008, our company has grown every year. In our humble beginnings, we sold rum only locally. Now we ship to the majority of US states and a number of countries overseas. Our Distillery in Crested Butte is home to our rum bar and restaurant, where we have become known for outstanding artisan rum cocktails and delicious local food.



OUR DISTILLERY IS 100% WIND POWERED

“Our vision as a company is to be the most highly respected and well-loved American rum available. We intend to stay true to our craft distilling values as we grow. We are also changing how Americans view rum cocktails by introducing new artisan cocktails in our tasting room all year round.”



CRAFT DISTILLER of the YEAR
AMERICAN DISTILLING INSTITUTE

2013



MONTANYA PLATINO

Distilled from raw Louisiana sugarcane and aged for 12 months in an American White Oak Barrel that previously held Colorado whiskey and our Oro rum. Color is filtered to crystal clear with a coconut husk filter prior to bottling. Hints of biscotti, cardamom, cream soda, vanilla and crème fraîche. Awarded “Best White Rum” at the World Rum Awards in 2015 and 9 Gold medals. 750 ml/50 ml. 40%.

MONTANYA ORO

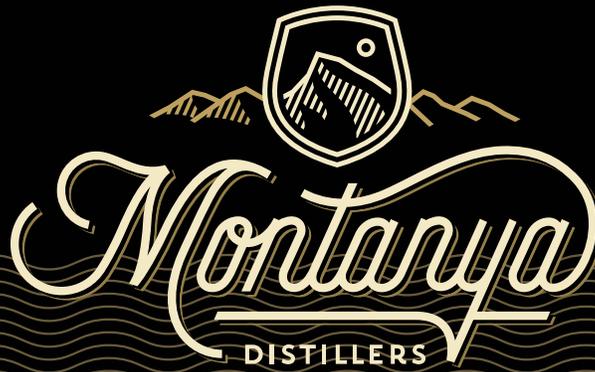
Distilled from raw Louisiana sugarcane and aged for 12 months in an American White Oak Barrel that is fresh from aging Colorado Whiskey. The natural barrel color is enhanced by a very small amount of caramelized Colorado Rocky Mountain wildflower honey from the mountains nearby to our distillery. Hints of caramel, black pepper, chocolate, red chili, vanilla and coffee. Awarded 10 Silver medals in international competition. 750 ml/50 ml. 40%.

MONTANYA EXCLUSIVA (LIMITED RELEASE)

Distilled from raw Louisiana sugarcane and aged for 30 months in an American White Oak Barrel that is fresh from aging Colorado Whiskey. The rum is then transferred to a French Oak barrel that previously held Sutcliffe Vineyard’s Port to age for an additional 6 months. Cinnamon meets red wine, honey meets vanilla, with a unique dry and tannic finish. 750 ml, 40%.

DISTILLERY & TASTING ROOM
212 Elk Ave. Crested Butte, CO 81224
tel: 970 799 3206
info@montanyadistillers.com
montanyadistillers.com





WINNER OF
= 19 =
GOLD & SILVER
MEDALS IN
INTERNATIONAL
COMPETITION
2009-2015



HIGH MOUNTAIN RUM

HOW OUR RUM IS MADE

Our rum is made from pure sugar cane, in a process that is partly science and mostly art. Here at Montanya, we bring our sugar cane from family growers and a family-owned mill in Louisiana, and mix it with pure mountain spring water. We add yeast and let it ferment for a week or more, and heat it in our Alembic copper pot stills.

After the best part of the rum is collected, we put it into American oak barrels that previously held Colorado Whiskey from our favorite whiskey distilleries in Denver. There, we age it until it's mature and smooth.

Our high alpine location in Crested Butte, Colorado makes great sense for making rum, since the altitude positively affects almost every aspect of fermenting, distilling and barrel aging, and we heat our buildings with our stills. Visit montanyarum.com for more details.

ALL AMERICAN RUM

Montanya rums are an all American product. Every ingredient inside the bottle is grown, sourced, fermented, distilled and aged in the USA. We buy bottles made in Missouri, corks from Pennsylvania, and FSC-certified labels, hang tags and marketing materials soy ink printed in California.

SUGAR CANE Our non-GMO sugar cane is grown especially for us and comes directly from a family co-op of cane growers in a 50 square mile region of Louisiana, near Lake Ponchatrain. It is grown and milled on a single estate farm that is 100% biomass powered.

WATER Our well water is drawn from an aquifer 350 feet below Crested Butte in the West Elk Mountain range of the Rocky Mountains. It is a distiller's dream water source, mineralized by stone yet free of heavy metals, flouride and chlorine without needing reverse osmosis filtration.

FERMENTATION All fermentations are carried out at Montanya Distillers in our own facility in Crested Butte. Our fermentations require no energy to be chilled due to our cool mountain climate. We never use any additives, flavorings, third party distillates, neutral grain spirits, propylene glycol or glycerine. Our fermentations contain only raw Louisiana sugar cane, yeast, and mountain water.

DISTILLING All distilling of Montanya rums is done by hand in our facilities in Crested Butte using artisanal methods on open flame Alembic copper pot stills.

BOTTLING We bottle and label all of our rums by hand at our distillery.



Award Winning
OBSESSIVELY CRAFTED

