

Commemorate Independence Day

BY REVISITING THE HISTORICAL ORIGINS OF PHILIPPINE LIQUORS

Basi: Sugarcane Wine

Basi or sugarcane wine is made in Ilocos Norte. It has been a staple in Ilocano homes since before Spanish colonization. It is known for its sweet and sour flavor along with its light brown color.



Tapuy: Rice Wine

Tapuy is another name for rice wine in the Philippines. The name itself is derived from the Proto-Austronesian word tapaj which translates to fermented food. This term is popular due to the variety of fermented food and drinks found in and around Austronesia. In the Philippines, the fermentation of different kinds of rice can be turned into delicious white-colored wine.

Tuba: Coconut Wine

Tuba or coconut wine is prevalent in multiple areas in the Philippines. It is known for its sweet taste and its red color. Besides the Philippines, other countries have their own practices for fermenting coconuts.



Don Papa Rum: Aged Rum

Rum is a popular liquor in the Philippines made from high-quality molasses. This brown-colored liquor is usually enjoyed mixed in with other ingredients such as soda and lime. In the Philippines, Don Papa Rum is one of the leading aged rums available for consumption.



Basi: Sugarcane Wine



The Basi Revolt

In September 1807, a blood-filled revolt against the Spanish ignited due to the monopolization of the people's favorite drink. The Basi Revolt was due to a Spanish colonial ruler preventing local manufacturers from selling basi, forcing Ilocanos to purchase the liquor from government-controlled stores. The bloody uprising lasted for only 13 days, but the legend lives on.

Table Wine of Ilocanos

Due to its popularity in the area, Basi is also called the "Table Wine of Ilocanos". The art of making sugarcane wine has been passed down through families for centuries. This intricate drink has been fiercely protected by Ilocanos, even going so far as to start a revolution for their beloved wine.



The Intricate Process of Basi-Making

The first step in the intricate process of basi-making is boiling freshly extracted sugarcane juice. The liquid fermented in vats and stored in jars. Once the solution has cooled, ground glutinous rice and tree bark are added. To jumpstart the fermentation process, a dried powdered starter is added into the mixture. It can be left to ferment from three months up until one year.



Tuba: Coconut Wine

Coconut Wines Around the World

In the Democratic Republic of the Congo, there are four types of coconut wine they call malafu. These four types can be made from the oil palm, the raffia palm, the coconut palm, or the short palm that grows in tropical areas. In Africa, coconut wine is made from wild date palms or oil palms. They are used similarly for social gatherings in the Philippines.



The Intricate Process of Tuba-Making

In the Philippines, Tuba is a popular drink within rural villages. It cannot be bought in any supermarket chain or in restaurants. In order to get even a sip of the sweet nectar, you will have to journey to find a manananggut. They are the experts of tuba-making and can expertly climb trees in order to retrieve enough sap. After creating the tuba, the manananggut will invite you to enjoy the drink with them as it only lasts for a few days.



The Craftsmanship of Tuba Tapping

In order to make tuba, the manananggut will first have to climb up the coconut tree. He will cut the flower and fasten a compartment in order to collect the sap. After retrieving the viscous liquid, it will be placed into a container and will be left to ferment. After two days, tuba will be formed with up to 4% alcohol content.

The Spirit of Sugarlandia, Negros

Sugarlandia is found in Negros Occidental. The area is known to be lush and fertile with sugarcane. It is considered the spiritual home of Don Papa Rum, as it is home to the sugar mills that grind the sugarcane into the signature black-gold Don Papa Rum molasses.



The Legacy of Papa Ito, Leader Against the Spanish

The name Don Papa is a tribute to a well-known leader in Negros. In the 1890s, Papa Ito led the revolution that drove the Spanish away from the island. The fictional Don Papa is based on the bravery of this Filipino hero and is considered the embodiment of the Spirit of Sugarlandia.

The Creation of Don Papa Rum

The creation of Don Papa Rum comes in numerous stages. First, sugarcane are ground up into molasses. These are then placed into wooden barrels and left to ferment. The mixture will then be column distilled and aged for seven years. After being blended and chill filtered, the resulting liquor will be bottled as the final Don Papa Rum.



Tapuy: Rice Wine

Tapuy: The Ceremonial Wine

Tapuy is usually considered a ceremonial wine and is only served during special occasions such as weddings and harvest festivals. Locals can easily create the rice wine in their own homes, which some choose to enjoy on a daily basis. The process to create tapuy is relatively easy as it only makes use of two ingredients: glutinous rice and bubod (starter culture).



Rice Wine from The Cordillera Mountains

Tapuy is a rice wine that originated within the Banaue Rice Terraces in Ifugao. This type of wine is also heavily consumed in the Cordillera Province. Besides Tapuy, rice wine is also called tapey or bayah.

Turning Rice to Wine

Tapuy is made from either pure glutinous rice or with a combination of glutinous and non-glutinous rice. The starter culture called bubod is made of rice flour and ginger extract. The cooked rice is left to ferment for three days inside a closed vessel. After which, the rice will be transferred to a clay jar and left to ferment for another week. And finally, the famous tapuy is complete. It can also be left to ferment for 2 weeks as some believe it can further enhance the taste.



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