

Rum-Bar

From cane field to bottle, Rum-Bar rums are produced at Worthy Park Estate in the Parish of St. Catherine, the geographical center of Jamaica. The Estate was established in 1670 and has been producing sugar and molasses unabated since 1720. The Rum-Bar brand celebrates the culture of the traditional pubs, commonly known as “rum bars” that are spread throughout the communities across Jamaica.



RUM-BAR | GOLD

Volume: 750 mL | **ABV:** 40% | **Appearance:** Glowing Amber | **Source:** Molasses

Age: Minimum 4 years

Barrel: Once-Used American White Oak, ex-Bourbon Barrel

Aroma: Rich treacle toffee and caramel.

Tasting Notes:

Sweet notes of stewed apples and banana, followed by custard and light vanilla. Fruit dominates the palate while the four years of aging results in a long, mellow finish.



RUM-BAR | SILVER

Volume: 750 mL | **ABV:** 40% | **Appearance:** Crystal clear | **Source:** Molasses

Age: Un-aged

Aroma: Slightly floral with citrus notes and eucalyptus.

Tasting Notes:

Hints of supple coconut and light caramel, sweet vanilla cream, and subtle banana notes.



RUM-BAR | WHITE OVERPROOF

Volume: 750 mL | **ABV:** 63% | **Appearance:** Crystalline | **Source:** Molasses

Age: Un-aged

Aroma: Freshly cut sweetness of sugar cane. Light grass, exotic fruits papaya and a little passionfruit, some fermented pineapple

Tasting Notes:

Ripened bananas, exotic fruits like papaya and passion fruit. Hints of vegetal notes.