



# RUM-BAR

## SILVER

### ABOUT WORTHY PARK

From cane field to bottle, Rum-Bar Silver is 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 communities across Jamaica.

### AT A GLANCE

**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.

### COCKTAIL RECOMMENDATION

#### RUM PUNCH

2 oz. Rum-Bar Silver  
.75 oz fresh lime juice  
.75 oz grenadine syrup.  
.75 oz. fresh pineapple juice.  
.75 oz. fresh orange juice.  
Pinch freshly grated nutmeg

**Method:** Combine all ingredients in a shaker with ice. Shake vigorously and strain over fresh ice into rocks glass. Grate nutmeg over top for garnish.

Rum-Bar Silver is a blend of three unaged rums, with fermentation times ranging from 30 hours up to 3 weeks. Our rum is distilled in a 100% copper pot still built in Scotland. In accordance with the Jamaican Rum Standard, no additives are used in the blending of this rum.