



# RUM-BAR

## GOLD

### ABOUT WORTHY PARK

From cane field to bottle, Rum-Bar Gold 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 the communities across Jamaica.

### AT A GLANCE

**Volume:** 750 mL & 1 L

**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.

### COCKTAIL RECOMMENDATION

#### RUM OLD-FASHIONED

2 oz. Rum-Bar Gold

.5 oz. simple syrup

2 dashes of Angostura bitters

**Method:** Combine ingredients in a rocks glass with ice. Stir briefly and garnish with an orange peel and brandied cherry.

Tropical aging at the estate contributes to the maturity and gives the rum its full flavor. Rum-Bar Gold is a blend of rums, all aged for a minimum of 4 years in once used, American white oak, ex-bourbon barrels. Our rum is distilled in a 100% copper pot still built in Scotland.