



RUM-BAR

WHITE OVERPROOF

ABOUT WORTHY PARK

From cane field to bottle, Rum-Bar White Overproof 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 & 1 L

ABV: 63%

Appearance: Crystalline

Source: Molasses

Age: Un-aged

Aroma: Freshly cut sweetness of sugar cane. Light grass, exotic fruits Papaya and a little Passion Fruit some fermented Pineapple

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

COCKTAIL RECOMMENDATION

OVERPROOF BANANA DAIQUIRI

- 1 oz. Rum-Bar White Overproof
- 1 oz. Rum-Bar Gold
- .75 oz. Giffard Banane du Brésil
- .75 oz. Lime juice
- .25 oz. Simply Syrup

Method: Combine ingredients in a shaker with ice. Shake vigorously and strain into a chilled cocktail coupe. No garnish necessary.

Rum-Bar White Overproof is a blend of three of our unaged rums and is distilled in a 100% copper pot still built in Scotland. The flagship rum of the Rum-Bar range, this is a true taste of Jamaica. In accordance with the Jamaican Rum Standard, no additives are used in the blending of this rum. White Overproof is Rum-Bar's signature expression and the benchmark of Jamaican rum producers.