

Rum-Bar®

GOLD

From cane field to bottle, Rum-Bar Gold is produced at the historic Worthy Park Estate in the parish of St. Catherine, Jamaica. This unique blend of lower-ester rum marks was aged a minimum of 4 years in a tropical environment, in once-used American White Oak, ex-Bourbon barrels. The rum is distilled in a 100% Forsyths copper pot still.

Volume: 750 mL | **ABV:** 40% | **Source:** Molasses

Appearance: Glowing amber | **Age:** Minimum 4 years

Barrel: Used American White Oak, ex-Whiskey

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.