

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.