

Rum-Bar®

SILVER

Rum-Bar Silver packs the signature flavors of Jamaica rum at an approachable ABV. A blend of three unaged rum marks, all produced at the historic Worthy Park Estate in the parish of St. Catherine, Jamaica. Fermentation times ranging from 30 hours up to 3 weeks result in a higher-ester, full flavor profile. The resulting wash is distilled in a 100% Forsyths copper pot still. In accordance with the Jamaican Rum Standard, no additives are used in the blending of this rum.

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

Appearance: Crystal clear | **Age:** Unaged

Aroma: Slightly floral with citrus notes and eucalyptus.

TASTING NOTES

Hints of supple coconut and light caramel, sweet vanilla cream, and subtle banana notes.