

Rum-Bar

The Rum-Bar brand pays tribute to the traditional rum bars that are spread across the communities on the island of Jamaica. These tiny watering holes dotting the roadsides provide relief from the sun and a gathering place for locals. Most rum bars keep it simple, serving up white overproof rum with “chasers” of fresh juice or sodas. Rum-Bar rums offer big flavors of Jamaican rum, striking a balance between Jamaican “funk” resulting from the use of pot-stills and fruit-forward flavors that translate into amazing cocktails. From cane field to bottle, Rum-Bar is 100% pot-still rum and one of two brands wholly owned by the historic Worthy Park Estate, located in St. Catherine Parish, Jamaica. Sitting 1,200 feet above sea level, the estate encompasses more than 9,000 acres of land. 100% of the cane and molasses used in our rums is produced either on our own estate or on one of three nearby properties leased for cane cultivation by Worthy Park: a claim few other rums can make. The aromas and flavors in our rums truly reflect the terroir at Worthy Park Estate.



RUM-BAR GOLD | 1.0 LITER

Volume: 1.0 Liter | **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.



RUM-BAR SILVER | 1.0 LITER

Volume: 1.0 Liter | **ABV:** 40% | **Appearance:** Crystal clear | **Source:** Molasses | **Age:** Un-aged

Aroma: Slightly floral with citrus notes and eucalyptus.

Tasting Notes:

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



RUM-BAR WHITE OVERPROOF | 1.0 LITER

Volume: 1.0 Liter | **ABV:** 63% | **Appearance:** Crystalline | **Source:** Molasses | **Age:** Un-aged

Aroma: Freshly cut sweetness of sugar cane. Light grass, exotic fruits papaya and a little passionfruit, some fermented pineapple

Tasting Notes:

Ripened bananas, exotic fruits like papaya and passionfruit. Hints of vegetal notes.