



RUM-BAR SILVER

ABOUT 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.



AT A GLANCE

Volume: 1.0 Liter | 750mL | 200mL

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.

COCKTAIL RECOMMENDATION

RUM PUNCH

- 2.0 oz. Rum-Bar Silver
- .75 oz. Fresh lime juice
- .75 oz. Grenadine syrup.
- .75 oz. Fresh pineapple juice.
- .75 oz. Fresh orange juice.
- Pinch freshly grated nutmeg

Method: Combine all ingredients in a shaker with ice. Shake vigorously and strain over fresh ice into rocks glass. Grate nutmeg over top for garnish.

Rum-Bar Silver offers the full Jamaican rum flavor but at an approachable 40% abv. To craft this rum, we blend three different unaged rum marks, with fermentation times ranging from 30 hours up to 3 weeks. Our rum is distilled in a 100% copper pot still built in Scotland. In accordance with the Jamaican Rum Standard, no additives are used in the blending of this rum.