



ABOUT WORTHY PARK 109 DARK RUM

Rich and delicious, Worthy Park 109 Dark Rum is composed of a blend of our light ester rum aged three years in ex-bourbon casks, and a small amount of an unaged higher ester rum. Worthy Park 109 doesn't hold back on the heat or the flavor. Bottled at a whopping 54.5% alc./vol., it is a bold and unique take on a classic style of Jamaica rum. Perfect for mixing in your top-shelf tiki, tropical, or classic cocktails, this 100% pot-still, dark rum is true in style to its historical Jamaican origins and is produced entirely at the Worthy Park Estate.

TECH DETAILS

VOLUME: 1 L, 750 mL | **ABV:** 54.5%

APPEARANCE: Dark chocolate with flashes of deep copper **AROMA:** Heady aroma with dried fruit, cocoa, and green plantain

TASTING NOTES: Opens with notes of fresh tropical fruit, hints of banana, pineapple, and orange. Distinct flavors of crème brûlée, cacao, and coffee, accompanied by the unmistakable Jamaican funk resulting from the high ester pot-still rums.

KINGSTON NEGRONI

1 oz. Worthy Park 109 Dark Rum
1 oz. Giffard Aperitif Syrup
1 oz. Sweet Vermouth
Glass: Rocks
Method: Stir ingredients together in a rocks glass with ice.
Garnish: Orange peel

ACCOLADES AWARD-WINNING RUM

2024 Global Spirits Masters | Rum & Cachaça | Gold 2023 International Wine & Spirits Competition | Gold, 96 points 2022 Global Spirits Masters | Rum & Cachaça | Master 2021 International Spirits Challenge | Gold

IWSC 2023 RUM PRODUCER OF THE YEAR International Wine & Spirits Competition

ABOUT WORTHY PARK ESTATE

Established in 1670, Worthy Park Estate is one of the most historic sugar and rum producers in Jamaica. Every element of rum production, from cane harvest, to molasses production, fermentation, distillation, and bottling, takes place on the Estate. Thousands of acres of our own sugar cane are the source for molasses used during distillation in our 100% copper double retort pot-still.

BACK BAR PROJECT