

WORTHY PARK

EST. 1670

109 DARK RUM



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: 750 mL, 1L | **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

2023 International Wine & Spirits Competition | Gold, 96 points

2022 Global Spirits Masters | Rum & Cachaça | Gold

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.

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SILVER



ABOUT WORTHY PARK SILVER RUM

Worthy Park 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 three 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.

TECH DETAILS

VOLUME: 750 mL, 1L

ABV: 40%

APPEARANCE: Crystal clear

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 PUNCH

2 oz. Rum-Bar Silver

.75 oz. Fresh lime juice

.75 oz. Grenadine syrup

.75 oz. Fresh pineapple juice

.75 oz. Fresh orange juice

Glass: Rocks

Method: Combine all ingredients in a shaker with ice.

Shake vigorously and strain over fresh ice into rocks glass.

Garnish: Grated nutmeg



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OVERPROOF



ABOUT WORTHY PARK OVERPROOF RUM

Worthy Park Overproof is a celebration of the island's spirit, capturing the true essence of Jamaica in every bottle. A bold and robust blend of five different unaged rum marks, our Overproof delivers an explosion of flavors and an invigorating kick of 63% ABV. This exceptional Overproof embodies the essence of the island, offering an authentic taste of the Caribbean like no other. 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.

TECH DETAILS

VOLUME: 750 mL, 1L

ABV: 63%

APPEARANCE: Crystal clear

AROMA:

Freshly cut sweetness of sugar cane, light grass, and exotic papaya fruit, with notes of passionfruit and fermented pineapple

TASTING NOTES:

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

OVERPROOF DAIQUIRI

1 oz. Worthy Park Overproof

1 oz. Worthy Park Silver

.75 oz. Lime juice

.75 oz. Simple syrup

Glass: Coupe

Method: Combine ingredients in a shaker with ice.

Shake vigorously and strain into a chilled cocktail coupe.

No garnish necessary.



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SELECT



ABOUT WORTHY PARK SELECT

Tropical aging at the Worthy Park Estate, located in the geographical center of Jamaica, contributes to the maturity that gives this rum its full flavor. Worthy Park Select is a blend of rums, all aged for a minimum of 4-12 years in once used, American white oak, ex-bourbon barrels. Worthy Park Select is distilled in a 100% copper pot still built in Scotland.

TECH DETAILS

VOLUME: 750 mL, 1L | **ABV:** 40%

AGE: Blend of 4 -12 year old rum

BARREL: Once-used American white oak, ex-bourbon barrels

APPEARANCE: Glowing amber

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 aging process results in a long, mellow finish, 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.

RUM OLD-FASHIONED

2. oz. Worthy Park Select

.5 oz. Simple syrup

2 dashes of Angostura bitters

Glass: Rocks

Method: Combine ingredients in a rocks glass with ice and stir briefly.

Garnish: Orange peel and brandied cherry

ACCOLADES

AWARD-WINNING RUM

2023 Global Spirits Masters | Rum & Cachaça | Gold

2022 International Spirits Challenge | Gold

2021 - 2022 Global Spirits Masters | Rum & Cachaça | Gold



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SINGLE ESTATE RESERVE



ABOUT SINGLE ESTATE RESERVE

Established in 1670, the Worthy Park Estate is a true single estate rum. Every element of production, from cane harvest to bottling, takes place on the Worthy Park Estate in St. Catherine, Jamaica. Thousands of acres of our own sugar cane are the source for the molasses used during distillation in our 100% copper pot-still. Aged in a tropical environment for 6-10 years in once-used American White Oak, ex-bourbon barrels; this authentic Jamaican Rum showcases the unique complexity and distinctive taste of the Worthy Park rums.

TECH DETAILS

VOLUME: 750 mL

ABV: 45%

APPEARANCE: Vibrant gold

AROMA:

Bananas, baking spices, and vanilla giving way to tea and fennel

TASTING NOTES:

Sweet toffee with a hint of black pepper, followed by brine, anise, nutmeg, and allspice. Overripe banana and mango. Medium length finish with cocoa nib and a whisper of oak and leather.

ACCOLADES

AWARD-WINNING RUM

2023 International Wine & Spirits Competition | Gold, 95 points

2022 - 2023 Global Spirits Masters | Rum & Cachaça | Gold

2021 Global Spirits Masters | Rum & Cachaça | Master

2020 San Francisco Wine & Spirits Competition | Double Gold

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—◇ EST. 1670 ◇—

SINGLE ESTATE 2006



ABOUT SINGLE ESTATE 2006

This limited edition Jamaican rum was distilled in 2006 and bottled in 2018, making it the one of the oldest rums released from the historic Worthy Park Estate. It is also the first cask strength bottling released directly from Worthy Park, bottled at 56% abv. Overflowing with fruit and spice, it takes advantage of the tropical aging environment at the estate, in the center of Jamaica. This rum is an exceptional representation of traditional Jamaican rum and the terroir at the estate itself. A pure, unadulterated rum, it is non-chill filtered and 100% free of additives, true to the Jamaican rum tradition.

TECH DETAILS

VOLUME: 750 mL

ABV: 56%

APPEARANCE: Deep amber

AROMA:

Figs, raisins, red fruit, allspice, banana bread, coffee

TASTING NOTES:

Oily and rich, but well-integrated. Opens with crème brûlée, sweetbreads, and toasted nuts. Citrus and herbs appear and vanish, giving way to an explosion of spices. Big finish of pungent, overripe bananas.

ACCOLADES

AWARD-WINNING RUM

2021 International Spirits Challenge | Gold



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SPECIAL CASK SERIES MADEIRA



ABOUT SPECIAL CASK SERIES MADEIRA

The Worthy Park Special Cask Series offers the experience of traditional Jamaica rum, elaborated with the aromas and flavors imparted by secondary maturation in rare cask selections, non-chill filtered with no color additives.

Worthy Park Special Cask Series Madeira was distilled in 2010 and bottled in 2020, with aging taking place entirely at the Worthy Park Estate, in the geographical center of Jamaica. This rum spent eight years in ex-bourbon barrels, followed by a secondary maturation of two years in casks that previously held Madeira wine.

TECH DETAILS

VOLUME: 750 mL

ABV: 45%

APPEARANCE: Cinnamon with orange flashes

AROMA:

Opulent and bold, with vanilla notes and toasted almonds.

TASTING NOTES:

A natural sweetness, touches of caramel and vanilla initially on the palate giving way to a long ginger note. Finishes with a crescendo of tropical fruit, lingering spice and oak.



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SPECIAL CASK SERIES PORT



ABOUT SPECIAL CASK SERIES PORT

The Worthy Park Special Cask Series offers the experience of traditional Jamaica rum, elaborated with the aromas and flavors imparted by secondary maturation in rare cask selections, non-chill filtered with no color additives.

Worthy Park Special Cask Series Port was distilled in 2010 and bottled in 2020, with aging taking place entirely at the Worthy Park Estate, in the geographical center of Jamaica. This rum spent eight years in ex-bourbon barrels, followed by a secondary maturation for two years in casks that previously held Ruby Port wine.

TECH DETAILS

VOLUME: 750 mL

ABV: 45%

APPEARANCE: Amber with orange flecks

AROMA:

Sweet caramel mixed with banana and raspberry. Whispers of cassis and jam.

TASTING NOTES:

Hints of brown sugar, salted nuts, and caramel. Distinct flavors of dried tropical fruit and raisins. The port cask is evident as the notes of red wine come through to compliment the initial sweetness.



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RUM CREAM



ABOUT WORTHY PARK RUM CREAM

Worthy Park is made with 100% real cream and blended with a minimum of 4 year old aged rums to give you a rich, velvety, and delicious rum cream. All of our rums are distilled in a 100% copper pot still specially designed for Worthy Park by the historic Forsyths company in Scotland. Enjoy chilled, on the rocks, in your coffee, or even over your favorite dessert.

TECH DETAILS

VOLUME: 750 mL

ABV: 15%

APPEARANCE: Milk chocolate

AROMA:

Rich milk chocolate with hints of vanilla and freshly roasted nuts

TASTING NOTES:

A delicious and indulgent treat, this gourmet cream liqueur has a long round finish with distinguished Jamaica rum undertones that linger on the palate. A perfect complement to premium espresso coffee drinks or dessert of your choice!

JAMAICAN COFFEE

2 oz. Worthy Park Rum Cream

1 oz. Worthy Park Select

.5 oz. Chocolate liqueur

6 oz. Hot coffee

Glass: Irish coffee mug

Method: Pour ingredients into a coffee mug and stir.

Top with a dollop of whipped cream and garnish with allspice.



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