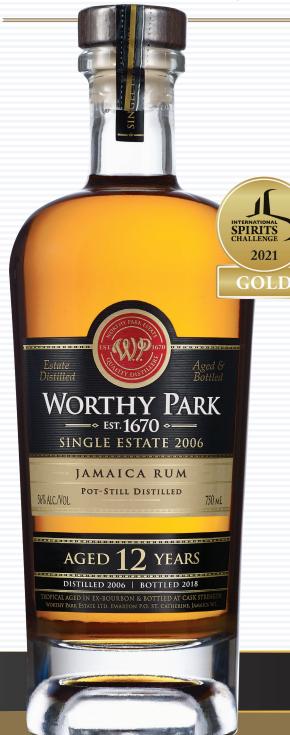
WORTHY PARK

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



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.