

WORTHY PARK ESTATE

JAGRICOLE RUM

RUM, RE-IMAGINED



Fresh Cane. Jamaican Pot Still. Made for Cocktails.

Jagricole is a 100% Jamaican cane juice rum, made from fresh-pressed sugarcane and bottled unaged at 50% ABV. It pairs the vibrant character of fresh cane with the tropical fruit, herbal and lightly funky notes of Jamaican pot-still rum.

Jamaica's Only Rum Producer with a Working Sugar Factory

Worthy Park is the only Jamaican rum producer with an operating sugar factory, so it can press fresh cane juice from its own estate.

Single-Estate from Cane to Bottle

Sugarcane grown at Worthy Park Estate in St. Catherine, Jamaica is pressed fresh, fermented for 30 hours and distilled in Worthy Park's double-retort copper pot still to produce the WPL-CJN mark.

TECHNICAL DETAILS

Origin: Jamaica

Estate: Worthy Park Estate, Lluidas Vale, St. Catherine

Base Material: Ferment of 100% single-estate fresh sugarcane juice

Fermentation: 30-hour, temperature-controlled batch fermentation

Distillation: Forsyths double-retort pot still

ABV: 50%

Formats: 750ml and 1L

Classification: Jamaica Rum GI

Style: Unaged Jamaican cane juice rum

Tasting Notes: Fresh sugarcane, ripe banana and tropical fruit give way to a vibrant palate of pineapple, green herbs and subtle funk, finishing fresh with citrus peel and delicate spice.



BANANA DAIQUIRI

2 oz. Worthy Park Jagricole Rum
.75 oz. Giffard Banane du Brésil
.75 oz. Fresh lime juice
.25 oz. Simple syrup

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

Garnish: No garnish necessary.

ABOUT WORTHY PARK

Worthy Park is one of Jamaica's few true single-estate rum producers, growing, milling, fermenting, distilling, and bottling entirely on its historic St. Catherine estate. Its Forsyths double-retort pot still produces benchmark Jamaican pot-still rum.



WORTHY PARK
— EST. 1670 —
JAMAICA RUM