WORTHY PARK —— * EST. 1670 *— 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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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