# WORTHY PARK

## **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.

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#### TECH DETAILS

**VOLUME:** 1 L, 750 mL | **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

O IWSC TROPHY

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 owr sugar cane are the source for molasses used during distillation in our 100% copper double retort pot-still.