

# WORTHY PARK

EST. 1670

## 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



**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.

BACK BAR PROJECT

BACK BAR PROJECT, LLC | IMPORTER OF FINE SPIRITS | SEATTLE, WA  
BACKBARPROJECT.COM | INFO@BACKBARPROJECT.COM | PLEASE DRINK RESPONSIBLY