

SPIRIT

THE SPIRIT
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1423

WORLD CLASS SPIRITS
WWW.1423.DK

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1423 Aps
Sivlandvænget 1
5260 Odense S
Denmark

marketing@1423.dk
www.1423.dk

Design og layout: AM⁺
www.weaream.dk

Cover foto: Kristine Funch
www.kristinefunch.dk



1423

WORLD CLASS SPIRITS
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A mix of brands from 1423's assortment

ONE FOR THE ROAD



AT 1423 WE ARE VERY PASSIONATED ABOUT WHAT WE DO. WE ALWAYS HAVE NEW PRODUCTS IN THE PIPELINE, AND WE WISH TO INSPIRE OUR CUSTOMERS ALL OVER THE WORLD. WE BELIVE IN CLOSE COOPERATION AND A GOOD DIALOGUE.



JOSHUA SINGH,

OWNER AND SALES MANAGER, INTERNATIONAL SALES

Joshua has been with 1423 from the start as he is one of the co-founders of 1423. His role in 1423 is sales manager, and he is taking care of all international sales. Joshua has a great knowledge within the rum world and he takes pride in travelling around the world representing 1423 and talk about rum. He is always ready with a little exciting story from one of his many travels to the Caribbean.

"Rum is not only my job, it is my hobby and life. I love the industry and the people. I have some great friends in the business. I do think, that one of our biggest achievements is still the creation of the Ron Esclavo brand. We released the first bottling in 2012, and today the brand consists of 4 different bottlings. This sweet profiled rum has been a great success, that has turned much more people in the Scandinavian countries into rum."



Behind the bar with 1423

UNITED BY A PASSION FOR RUM



IT ALL STARTED IN 2008 WHEN THE FOUR FRIENDS JOSHUA, BINTU, GLENN AND PARMINDER WENT TO A WHISKY FAIR IN DENMARK. THEY ALL HAD A COMMON INTEREST IN WHISKY AND NOT QUITE AS BIG AN INTEREST IN RUM. BUT IT WAS GOING TO BE CHANGED THAT DAY WITHOUT NONE OF THEM KNOWING.

When Joshua, Bintu, Glenn og Parminder were about to leave the whisky fair, a distributor tempted them to taste some of his rum, and it caught their interest right away. Some time after the fair, Bintu asked Joshua and Glenn if they should make their own rum, simply import a cask with rum, bottle it, attach own label and sell it. Together they found a cask from Trinidad, and that was the beginning of 1423's adventure.

The Trinidad cask was bottled In November 2008, and the bottles was ready for release in the beginning of 2009. Shortly before release, Parminder joined the team. The boys held a release party for friends and family at Bar Rar in Odense. The first bottles were sold very quickly, and then the four friends thought long and hard. What should happen next? As time passed, they found producers around the world who believed in the small newly started danish rum distributor, 1423.

The first brand was Ron Centenario from Costa Rica and afterwards Bristol Spirits from United Kingdom. At the same time, 1423 continued with private

label rum from countries like Panama and India. 1423's auditor, Thomas, had been a great help on the sideline for a long periode of time. In 2012 Thomas joined the small company, and 1423 became 1423 ApS.

Today there is the four owners Joshua, Glenn, Parminder and Thomas and eight employees in sales, marketing, accounts and warehouse. The name 1423 springs from the first rum back in 2008, and it is imprinted on most peoples mind. Besides producing their own rum and whisky and several private labels, 1423 sell more than 15 wellknown brands within rum, whisky, gin, vodka, liqueur and tonic/mixers. 1423's business is built on the principles that quality, price, service and hard work walk hand in hand, and the vision is to provide quality and world class spirit to all and for all.

1423 is the story about a small "hobby", which grow big. It is the story about four rum geeks, who are passionated, interested and curious, and it is the story about a little local business in Odense, Denmark, which goes the extra mile for a fine piece of craftsmanship.



*Ron Esclavo XO Cask in glass from
Normann Copenhagen*

Welcome!



HERE YOU WILL FIND AN OVERVIEW OF THE DIFFERENT PRODUCTS IN THIS MAGAZINE. 1423 IS PRODUCER OF SOME OF THE PRODUCTS WHILE OTHER PRODUCTS ARE HAND-PICKED AND SPECIALLY CHOSEN FROM DIFFERENT COUNTRIES - SIMPLY TO GIVE YOU THE BEST EXPERIENCE!

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RUM



"RUM IS WHAT GATHERS US. OUR PASSION FOR RUM IS SO DEEP THAT EVEN THE OCEAN WOULD BE JEALOUS. THERE ARE COUNTLESS OF WAYS TO MAKE RUM, AND THAT IS WHAT FASCINATES US. YOU CAN CHOOSE BETWEEN STYLE, STILL TYPE, AGE, CASKS AND A MULTITUDE OF COUNTRIES. THAT IS WHY WE ALWAYS SAY, THAT RUM IS FOR ALL - YOU JUST NEED TO GET STARTED!"

- THE BOYS FROM 1423





Compañero Ron Gran Reserva
from 1423

THE TRUE SPIRITS OF FRIENDS BY THE BOTTLE



COMPAÑERO IS THE SPANISH WORD FOR COMPANION, AND IT FRAMES THIS SERIES OF PRODUCTS FROM 1423 WHERE TASTE, COMPLEXITY AND FINISH ARE ULTIMATE KEYWORDS. THE TWO CURRENT PRODUCTS, RON GRAN RESERVA AND RON ELIXIR ORANGE, IS BOTH FROM THE CARIBBEAN, BUT THIS IS JUST THE START OF A SERIES OF PRODUCTS WHERE YOU WILL FIND DIFFERENT TYPES OF RUM FROM SELECTED COUNTRIES.



COMPAÑERO RON GRAN RESERVA



Compañero Ron Gran Reserva is the perfect friendship between Jamaica og Trinidad. It is a blend of Jamaicansk Pot Still rum and classic Trinidad Column Still rum. By Combining the powerful nose of the Jamaican rum with the smooth elegant taste of the Trinidad rum, this Gran Reserva is perfectly balanced with a long lasting taste and lingering finish.

Alcohol: 40%
Volume: 0.7L

COMPAÑERO ELIXIR ORANGE



Compañero Ron Elixir Orange is an exquisite rum liqueur and a mix of classic Trinidad rum and tropical flavours of ripe oranges and fresh coconuts, taking your imagination to the sandy beaches of the Caribbean with a smooth and sweet finish.

Alcohol: 40%
Volume: 0.7L

COMPAÑERO PANAMA EXTRA AÑEJO

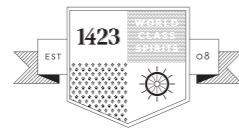


Compañero Ron Panama Extra Añejo is the newest member in the Compañero family. This is a column distilled Panama rum at 54% alc. But the 54% alcohol is hidden in the chocolate notes which brings warmth to this 12-year-old Panama rum. On the nose it is heavy dark chocolate, hot cream and touches of citrus. The palate is marked by the casks with a bit of orange and a lot of chocolate.

Alcohol: 54%
Volume: 0.7L

RON ESCLAVO

FROM SLAVERY TO BRAVERY



The Slavery hangs like a dark cloud over the history of rum. For many years the two were inseparable. Not only was rum the drink of slaves, but it also became profitable for plantation owners to buy slaves from pirates to work on their sugar plantations, which first began when Christopher Columbus arrived in America.

Christopher Columbus brought sugarcane farmers on his ships from the Caribbean Islands. Here they established sugar plantations on the Hispanic Islands of Puerto Rico, Jamaica, and Cuba. Born out of the work of slaves, sugar became a profitable market. As a result of the mass production of sugar, there was confusion of what to do with all of the extra remaining sugar.

Sugar farming spread to the surrounding areas including Brazil, and the Portuguese in Brazil cracked the code when they began taking the juice from the sugarcanes and making a “rum-like” drink, which they would either pour on the slaves or sell to pirates. Years later the world’s first rum distillery opened in Barbados. All of the sudden, rum was not something that was poured on slaves anymore. Rum became a product that could be exported. England’s middle-class was one who took the importation of rum very well. The early rum was described as “strong and burning with an unpleasant odor,” and was given the name “Kill-Devil.” However, the quality increased after some time and the drink took on the English market. For a hundred years, the importation of Rum to England increased from 1000 liters to 9 million liters and an unaccounted amount was smuggled into the land through many pirates. At this point, rum had taken over the western world.

All of the sudden the status of rum was lifted, but this did not mean anything for the many slaves working in the plantations. Their slave labor was still a vital part to the production of rum until the late eighteen hundreds.

Some places were quicker than others to abolish slavery. Denmark and Norway were the first to abolish slavery in 1803, but the slaves remained slaves and their children were born into slavery. The British Islands abolished slavery in 1833, but it was only in 1848 that slavery was finally abolished on the Danish-West Indian Islands by general governor Peter von Scholten. He lived together on the islands with his free colored wife Anna Heegaard. It has been said she may have had an influence on the slavery abolition. In 1847 Peter Von Scholten was able to finally abolish slavery in its entirety where children born from slavery were to be treated as free and where slavery was completely put to an end to in the matter of 12 years.

BUT IT WASN'T GOING TO BE LIKE THAT...

Already a year later after the abolition, a slave revolt broke out and slave leader, John Gottlieb, also known as General Buddhoe, took control over the town Frederiksted on the island of St. Croix. Peter Von Scholten took the matter into his own hands. He went to Frederiksted and dealt with the slaves even though he did not have permission. He released many slaves which was a big disappointment to plantation owners and the government of the West Indies. As a result, Peter von Scholten had to leave the Danish West Indies in the dark of night.

Ron Esclavo, “Slaves rum”, is a celebration of not the rum that slaves drank, but for the slaves who paid a high price for the rum to be widespread during its first years and to the ones who travelled and fought against slavery. To them we raise our glass. Ron Esclavo, from slavery to bravery!



Ron Esclavo XO Cask
from 1423



Ron Esclavo is a series of Solera rum from The Dominican Republic blended by Oliver y Oliver in cooperation with 1423. The Solera Method is a process for aging spirits by which different ages are mixed through a pyramid system. By doing so, the finished product is a mixture of ages. The four Ron Esclavo are sweet, smooth and mild with hints of vanilla, caramel and oak after aging in American Oakwood barrels, and the bottle design is based on a simple and minimalistic Scandinavian style. The bronze colour is consistent in the first three products, Ron Esclavo 12, 15 and XO. Ron Esclavo Xo Cask on the other hand, comes in a stylish black stoneware bottle.

Ron Esclavo

RON ESCLAVO GIFT BOX 3 PC. AND 4 PC.



The Ron Esclavo series comes in two Gift Boxes: One Gift Box with the 3 pieces, Ron Esclavo 12, 15 and XO in 5 cl mini bottles and one with the four pieces Ron Esclavo 12, 15, XO and XO Cask in 20 cl mini bottles.

These two Ron Esclavo Gift Boxes are an unique opportunity to taste and compare the popular Esclavo rum from The Dominican Republic blended by Oliver y Oliver. Nose, palate and alcohol strength may vary between Esclavo 12, 15, XO and XO Cask, but what they all have in common is sweet and mild notes of vanilla, caramel and oak.

Alcohol: 40% (average, 3 pc.)
Alcohol: 46,25% (average, 4 pc.)

RON ESCLAVO 12



Ron Esclavo 12 is the first and youngest rum in the Ron Esclavo family. It is a Solera rum, blended of rums aged up to 12 years. Both nose and palate is sweet and soft with notes of vanilla, toffee, a bit burned oak, plum and marzipan, and the finish is lingering. Leave this rum in the glass for a while, and you will experience that it becomes even more enjoyable.

Alcohol: 40%
Volume: 0.7L

RON ESCLAVO 15



Ron Esclavo 15 is a follow-up of the popular Ron Esclavo 12. It is Solera rum, blended of rums aged up to 15 years. This is a pleasant rum, perfect for the sweet tooth, but it can also be enjoyed with relish by the experienced connoisseur.

The nose is sweet with notes of vanilla, and the palate is smooth with notes of toffee, honey and cinnamon with a mild and spicy finish.

Alcohol: 38%
Volume: 0.7L

RON ESCLAVO XO



Ron Esclavo XO is the elegant and full-bodied big brother to Esclavo 12 and 15 with a long, rich and delicious finish.

It is a Solera blend of rum aged up to 23 years. The extra alcohol gives an extra power and adds more nuances to the palate. Both nose and palate is spicy with notes of vanilla, honey, caramel and cinnamon.

Alcohol: 42%
Volume: 0.7L

RON ESCLAVO XO CASK



Ron Esclavo XO Cask is 'the grand finale' in the Ron Esclavo family. This rum is the same as Esclavo XO but XO Cask is bottled at cask strength. The nose is very spicy with notes of vanilla, caramel, and a bit burned plume, and the palate is warm and delicious also with notes of vanilla, caramel and oak. This is a powerful rum with a finish without end.

Alcohol: 65%
Volume: 0.5L



Single Barrel Selection
from 1423

SINGLE BARREL SELECTION



THIS SINGLE BARREL SELECTION FROM 1423 IS BASED ON THE DESIRE TO OFFER UNIQUE QUALITY AND EXQUISITE TASTE FOR YOUR ENJOYMENT.



S.B.S stands for Single Barrel Selection. As the name indicates, there is only one barrel per product. Every barrel has been handpicked, and every release is limited to the content of the one barrel selected, so you will only find a limited number of each bottle. All S.B.S rum are classic and not blended. The purpose is to present you to the versatility of rum and to offer you unique quality, exquisite taste and enjoyment. The S.B.S first release

was in 2015, and today the S.B.S series includes 15 different rums from more than six countries. The latest release was in 2017 with three rum from Nicaragua, Guyana and Barbados. In 2018 we expect to release six new S.B.S rum. All the rum in the S.B.S series come in a stylish and exclusive giftbox.

S.B.S FIJI 2003



This Fiji rum is chosen because of its powerful taste, that separates it from many other rums. It comes from a single cask, which yielded 222 bottles. S.B.S Fiji is distilled at South Pacific Distillery in 2003 and bottled in Denmark in 2015. It is a 12 year old rum, which is not blended. South Pacific Distillery was established in 1979 to replace the massive import of foreign spirits. Besides rum, South Pacific also produces gin and whisky. Because the production of sugar always has been a great source of income at Fiji, it was natural for South Pacific Distillery to start the rum production in 1979. Besides that, the weather conditions at Fiji are perfect for maturing rum.

S.B.S Fiji is a classic Pot Still rum with a strong, intense and powerful taste. This is one of the driest rum in the S.B.S series.

Alcohol: 46%
Volume: 0.7L

S.B.S. NICARAGUA 2004



S.B.S. Nicaragua 2004 comes from a single cask, which yielded only 39 bottles. Distilled in Nicaragua in December 2004 and bottled in Denmark in November 2017, this Nicaragua rum is almost 13 year's old. It is distilled in a column still and the base material is molasses.

On the nose, it is high on ester and phenol, almost like visiting a hospital. Also mild toffee, overripe plums and apples plus some freshly baked banana bread.

The palate is very dry. The alcohol is dominant in the beginning. It burns a bit, and your cheeks almost take hold to the tongue. There are some mild notes of figs, dates, coffee and brown sugar and in the end a bit of caramel and wood with hints of orange.

Alcohol: 68,6%
Volume: 0.7L

S.B.S. GUYANA 1998



S.B.S. Guyana 1998 comes from a single cask, which yielded 157 bottles. It is distilled in the renowned Double Wooden Pot Still from Port Morant. Because the Pot Still was placed at Uitvlugt Distillery at the time of distilling, Uitvlugt is the distillery stated on the label.

Uitvlugt Distillery closed back in 2000 and the still was moved to Diamond Distillery. To get the perfect finish, it has aged for 7 months in Denmark in Oloroso casks from Montilla Moriles in Spain.

On the nose, notes of ester is very dominant from the start. Mild hints of caramel, dried figs and mild orange. Muscovado, mild coffee, a bit of chocolate and baked plum.

The alcohol hits the palate immediately. Afterwards dominant notes of dried oak, mild acid, light bitterness, hints of Irish coffee, a bit salty, honey and burned sugar.

Alcohol: 62,4%
Volume: 0.7L

S.B.S. BARBADOS 2008



S.B.S. Barbados 2008 comes from a single cask, which yielded 371 bottles. It is a molasses based rum, which is distilled in 2008 by Foursquare Distillery in Barbados and bottled in November 2017 in Denmark. S.B.S. Barbados 2008 has obtained the perfect finish by aging for 12 months in Denmark in casks that have previously contained 5 year old Marsala.

On the nose, the alcohol is dominant but without being aggressive. First marsala hints the nose, next dried orange and muscovado.

The palate is dry tannin, green bananas, figs, milk chocolate, burned cane sugar and lots of caks. The marsala appears as a mild fallout on the palate.

Alcohol: 55%
Volume: 0.7L

S.B.S. GUYANA 2003



S.B.S. Guyana 2003 comes from a single cask, which yielded 264 bottles. This is a 12 year old rum distilled at the Single Wooden Versailles Still, which is today placed at Diamond Distillery (owned by Demerara Distilleries) after being moved from the Versailles Distillery. The Versailles Distillery was originally placed on the West bank of the Demerara, and rumors say that the still is at least 150 years old, but it could be much older as there is no documentation from when it was built. After receiving the cask, 1423 poured this rum into a Marsala cask to give it an extra finish. On the nose it is old Marsala, ripe bananas, almonds, vanilla sugar, toast bread, prunes and raisins. On the palate it is first the alcohol that strikes and leaves a dry mouth feel. Afterwards it opens with lots of oak, light caramel, bitter citrus like pomelo, star anise, liquorice and cinnamons.

Alcohol: 62,8%
Volume: 0.7L

S.B.S. PANAMA 2001



This Panama rum comes from a cask that yielded 252 bottles. Panama is mostly known for its canal, that connects the Pacific Ocean with the Atlantic Ocean, but they have much more to offer, for example great rums thanks to the country's wealth of sugarcane, which contributes to Panama's stockpile of rum. The weather conditions in Panama is perfect to produce rum. Around the city Pesé, distinct weather patterns exist, which creates an unmistakable terroir. In Panama, they have a unique climate called Dry Arch, which is defined by the area's lack of summer rain. This climate stability allows precise calculations about the evolution of the rum as it ages. On the nose this Panama rum contains notes of tropical citrus, orange marmalade, butterscotch, cinnamon, vanilla cream, ripe apples and plums. On the palate it is light and dry young cask with lots of vanilla, heavy dark notes of cinnamon, bitter citrus pomelo, banana, raw cacao beans, brown sugar and crabapples.

Alcohol: 55,6%
Volume: 0.7L

More from The S.B.S Family

S.B.S. BELIZE 2005



Alcohol: 46%
Volume: 0.7L

S.B.S. BARBADOS 2000



Alcohol: 54%
Volume: 0.7L

S.B.S. GUYANA 1988



Alcohol: 51,8%
Volume: 0.7L

S.B.S. JAMAICA 2000



Alcohol: 58,9%
Volume: 0.7L

S.B.S. JAMAICA 2006



Alcohol: 58,4%
Volume: 0.7L

WHERE QUALITY AND EFFICIENCY IS THE TRADITION



“DEEP IN THE HEART OF LLUIDAS VALE SITS THE WORTHY PARK ESTATE. PROTECTED BY THE SURROUNDING MOUNTAIN RANGES AND ENCOMPASSED BY LUSH AND FERTILE TERRAIN; IN THE ACRES AND ACRES OF SUGAR CANE FIELDS IS WHERE IT ALL BEGINS.”



A VISIT TO WORTHY PARK

Worthy Park is nestled in the Vale of Lluidas, or Lluidas Vale as it is commonly known. When you are standing at Worthy Park, all you see is breathtaking valleys uniting the rolling mountain ranges that are standing guard over stalks of sugar cane swaying in the cool mountain breeze. A visit to Worthy Park is a trip back in time to the days of unspoiled landscapes and natural beauty that had given rise to Jamaica being known as the “Land of wood and water”. The Worthy Park Estate has remained this way since its inception in 1670 when it was gifted to Lt. Francis Price for his services to Cromwell during the English capture of the island from the Spanish in 1655.

ABOUT THE PRODUCTION

Worthy Park Estate is 100% Jamaican owned, and their rums are authentic and traditional Jamaican style. This is the true meaning of “from field to glass”. Worthy Park harvest their sugar cane, produce their own molasses and they distill, bottle and age; every step of the process happens at the Worthy Park Estate.

Commercial production of cane and sugar began in 1720 and has continued unabated until this day. Since then it has only been under ownership

by three families and has been in the hands of the Clarke family since 1918. In that time Worthy Park has not only engaged in cane farming and sugar production, but the land has been used for beef cattle, citrus, poultry and other agricultural crops. However, approximately 40% of the over 10, 000 acres land is currently in sugar cultivation.

The sugar season in Jamaica lasts from January through the end of June. Since it is a 24-hour operation in season, the other months of the year are dedicated to a complete servicing of all of the equipment in the sugar factory. While the traditional, and preferred, method of harvesting cane is by hand, for the past 20 years Worthy Park has also used combine cane harvesters to assist in the daily supply of cane to the sugar factory.

WORTHY PARK MAKES A COMEBACK...

After being out of the distillation business for decades, the Clarke family decided in 2004 that there was room for another Jamaican rum, made with quality ingredients in a perfect contrast by distilling in the Traditional Jamaican Pot-Still method however with efficiency and state-of-the-art equipment helping us get there. In 2005, the newest distillery was complete, and by 2007 the flagship brand Rum-Bar Rum was launched!



Worthy Park Estate in Jamaica



The Vale of Lluidas, Worthy Park Estate, Jamaica

WORTHY PARK
RUM-BAR RUM CREAM



The rich creamy base is balanced by the opulent flavours of the Rum-Bar Rum to give Rum Cream a smooth and pleasurable taste of banana and other tropical fruits whether drinking it chilled or on the rocks. Rum Cream is a mixture of Worthy Park Rum, 100% real cream and some secret ingredients.

Alcohol: 15%
Volume: 0.75L & 0.2L

WORTHY PARK
RUM-BAR GOLD



Rum-Bar Gold is 100% traditional Jamaican Pot Still rum aged in once-used Bourbon barrels made of American White Oak. It is a premium blend with a minimum of 4 years aged rum. Rum-Bar Gold is hand blended for perfection and consistency.

Nose: Sweetness from banana and bitter apples.

Palate: Fruity notes dominates the palate with mild notes of oak and vanilla. Rum-Bar Gold has a long, full-bodied and dry finish with touches of eucalyptus.

Alcohol: 40%
Volume: 0.7L

WORTHY PARK
RUM-BAR RUM WHITE OVERPROOF



Rum-Bar Rum is a white Overproof blend of three 100% un-aged Pot Still rums. It provides a high level of quality and flavour due to distillation in Copper Pot Stills versus continuous Colum Stills. Overproof is used about spirits with an alcohol strength of more than 50%. Approx 90% of the rum sale in Jamaica is white Overproof rum.

Nose: Powerful due to the 100% Pot Still with notes of banana and other tropical fruits.

Palate: Fruity, exotic and powerful. It is full on Jamaican funk almost like freshly cut sugar cane and with a long Overproof finish.

Alcohol: 63%
Volume: 0.7L

WORTHY PARK
SINGLE ESTATE RESERVE



Established in 1670, the Worthy Park Estate is a true Single Estate product. Thousands of acres of sugar cane are the source for the molasses used during distillation in Worthy Park's 100% copper pot-still. An authentic, traditional Jamaican rum aged in once-used American White Oak, ex-bourbon barrels between 6-10 years; this Pure Single Rum showcases the unique complexity and distinctive taste of Worthy Park rums.

Alcohol: 45%
Volume: 0.7L

WORTHY PARK
RUM-BAR SILVER



The profile of this brand new Rum-Bar Silver is sweet but pungent as it is unaged Jamaican rum. This is 100% Pot Still rum based on molasses, and no additives are added. On the nose it is tropical fruity flavours, predominantly banana with hint of citrus and vanilla, and on the palate it is sweet, also rich of fruity banana flavour with some buttery notes. The finish is strong and persistent, finishing with eucalyptus.

Alcohol: 40%
Volume: 0.7 L



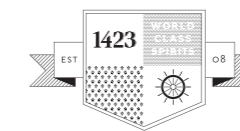
the ORIGINAL 1423
RUM CALENDAR

24 DAYS OF RUM



TAKE A JOURNEY AROUND THE WORLD OF RUM WITH 24 BOTTLES OF 20 ML. DIFFERENT QUALITY RUM FROM ALL OVER THE WORLD! WE CONSIDER THE RUM CALENDAR TO BE A RUM SCHOOL WHERE YOU WILL FIND BOTH RENOWNED BRANDS AND UNKNOWN GEMS THAT CAN ONLY BE EXPERIENCED IN THIS CALENDAR, WHICH MAKES THE CONTENT VERY SPECIAL AND A MUSTHAVE FOR EVERY RUM GEEK OUT THERE.

- THE BOYS FROM 1423



THE CONCEPT

You have 1 box with 25 doors inside and a tasting folder for notes, which can be downloaded online. Behind the first door you will find a tasting glass, and behind the doors marked 1-24 you will find one small 20 ml. miniature bottle with a rum sample for the day. Each day leading up to Christmas eve, you can taste a new rum. Each miniature bottle has a simple label with the name, ABV and country.

Furthermore you can go to www.24daysofrum.com for a picture of the actual bottle and a more comprehensive history about the product and brand.

UNIQUE PACKAGE

Rum is produced in more than 90 countries across the globe, with the calendar we aim to reach as many styles as possible. 24 Days of Rum 2017 will showcase rum from Panama, Costa Rica, India, Barbados, Dominican Republic, Jamaica, Trinidad and many more countries.

GREAT TASTE

Behind every door there is a 20 ml bottle with the best quality rum. We consider the Rum Calendar to be a rum school where you will find both renowned brands and unknown gems that can only be experienced in this calendar which makes the content very special.

The taste and strength varies from rum to rum. You will taste both sweet and dry rum, and you will experience that the rum differs from 38% to 65%. How long can you hold up? Get ready to explore bold and well-traveled rums from all over the world!



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