

SPIRIT

THE SPIRIT
1423 Magazine
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1423

WORLD CLASS SPIRITS
WWW.1423.DK

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1423

WORLD CLASS SPIRITS
WWW.1423.DK



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!

RUM

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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 THREE CURRENT PRODUCTS, RON GRAN RESERVA, RON ELIXIR ORANGE AND RON PANAMA, ARE FROM JAMAICA, TRINIDAD AND PANAMA, 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 and Trinidad. It is a blend of Jamaican 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

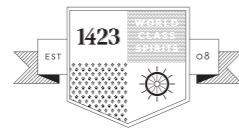


Compañero Ron Panama Extra Añejo is the newest member in the Compañero family. This is a column distilled Panama rum at 54% alc. But the alcohol is hidden in the chocolate notes which brings warmth to this 12-year-old Panama rum. On the nose it is heavy dark chocolate, hot cream and touches of citrus.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



INFO
DID YOU KNOW?
In spring 2017 Ron Esclavo 12 won a silver medal and "Best in Class" at the Paris Rhum Fest.



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.



THE HANDPICKED SINGLE BARREL SELECTION

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 TRINIDAD 2008



S.B.S Trinidad 2008 comes from a single cask, which yielded 337 bottles. It is distilled by Trinidad Distillers Limited (T.D.L), which is home to the extensive Angostura. T.D.L use a Multi-Column, continuous distillation, which was commissioned by Angostura Ltd in the late 1940s. T.D.L exclusively use sugarcane molasses as the source for their fermentation and cultivate their own yeast strain, which adds a distinctive flavor note to the rums.

Nose: Significant Madeira influence. Lots of grapes and raisins with a light touch of spiciness.

Palate: Just as fruity as the nose suggests with a very long and dry, tannic finish

Alcohol: 57% abv.
Volume: 0.7L

S.B.S MAURITIUS 2008



S.B.S Mauritius 2008 comes from a single cask which yielded 281 bottles. It was distilled at Grays and is bottled at caskstrength. Grays & Co Ltd was founded in 1931 and is the leader in the production of spirits derived from sugarcane in Mauritius today. In 1939 the distillery shifted from producing spirits to producing petroleum due to the difficulties coming along with World War II. Later the distillery was renovated and concentrated on the production of spirits again. A completely new plant was built in 1980 which led to an increase in quality and volumes.

Nose: Strong hints of nail polish in the beginning followed by ripened and pickled pears, almond cake and fresh chestnut.

Palate: Powerful beginning with luscious aromas of orchard fruits going over to grapes from the Port finish. Very pleasant and lingering finish.

Alcohol: 55,7% abv.
Volume: 0.7L

More from The S.B.S Family

S.B.S VENEZUELA 2006

S.B.S PANAMA 2006

S.B.S DENMARK 2014

S.B.S DOM. REP. 2006

S.B.S JAMAICA 2007



Alcohol: 55%
Volume: 0.7L



Alcohol: 55%
Volume: 0.7L



Alcohol: 50,6%
Volume: 0.7L



Alcohol: 55%
Volume: 0.7L



Alcohol: 59%
Volume: 0.7L



Single Barrel Selection
from 1423

S.B.S. TRINIDAD 1993



S.B.S Trinidad 1993 derives from a single barrel yielding 239 bottles. The rum was distilled in a column still at the nowclosed Caroni distillery in 1993. This rum is nicknamed "the beast" for a reason. Despite the relatively high alcohol percentage this rum is challenging the taste buds in every way. The tropical aging until 2008 left a clear mark on this rum. As this rum is non-chill filtered the almost black color gives a good indication on the barrels influence on this rum.

Nose: Strong aromas of wood paint and solvent with a clear influence of long maturation in an oak barrel.

Palate: Intense flavors of leather and roasted coffee. Dry finish with bitter and burnt elements

Alcohol: 50,7%
Volume: 0,7L

S.B.S COLOMBIA 2009



S.B.S Colombia 2009 derives from a single barrel yielding 312 bottles. This is the first Single Barrel expression from Colombia. The rum is based on molasses and was distilled in a traditional column still. The style of this rum is typically Spanish - light and smooth. The rum was refined in a port cask.

Nose: Spicy notes of tobacco, leather and wood spice. The port cask finish is adding woody aromas with a light fruitiness and a subtle caramel note.

Palate: Pleasant sweetness of dried red fruits from the port cask finish combined with distinct dryness and alcoholic spiciness. The finish is mild and short.

Alcohol: 46%
Volume: 0.7L

S.B.S BRAZIL/BARBADOS



S.B.S Brazil/Barbados derives from a single barrel yielding 323 bottles. The rum is a blend of column still rum from Brazil and Barbados which then has matured in a single barrel. Furthermore, the rum received a moscatel finish. The rum does not have an age statement since the rums used for this blend were not distilled in the same year. This is the first S.B.S expression deriving from two different countries.

Nose: Baked apples with soft spices of sandelwood and lemon thyme. The moscatel finish adds a vinous touch and floral notes as well as a woody undertone. There is a bitter note to this rum reminding of orange marmelade.

Palate: Surprisingly strong and spicy with lush sweetness and pleasant vanilla notes. The finish is very long with flavors of anise and wood.

Alcohol: 52%
Volume: 0.7L

S.B.S PANAMA 2010



S.B.S Panama 2010 derives from a single barrel yielding only 289 bottles. Like most rums from South America this rum is light-bodied and elegant. The rum is based on molasses and was distilled in a traditional column still in 2010. An Oloroso finish is adding a nice fruitiness to this rum making it more complex. The distillery is not disclosed, however, only the finest spirits make it into the Single Barrel Selection.

Nose: Sour gummy bears, ripe figs and cherries with a touch of tobacco.

Palate: Charred wood with dark dried fruits paired with bitterness and light acidity.

Alcohol: 54%
Volume: 0.7L

S.B.S JAMAICA 2008



S.B.S Jamaica 2008 derives from a single barrel yielding 261 bottles. The rum is a blend of different Jamaican distilleries which all were produced in 2008 and matured in one barrel. The combination of different distilleries is creating an interesting blend capturing the Jamaican way of rum. The rums were distilled in both pot and column stills and are all based on molasses.

Nose: Ripe tropical fruits like papaya, bananas and pineapples paired with a green grassy note.

Palate: Rich sweetness of tropical fruits combined with the bitterness of roasted coffee beans. Long finish with warm notes of dark chocolate and hints of acetone.

Alcohol: 62,9%
Volume: 0.7L

S.B.S CUBA 2013



S.B.S Cuba 2013 derives from a single barrel yielding 257 bottles. This 5 year old rum is based on molasses and was distilled in a column still.

The color is a hazy golden brown. The rum received a PX finish and is the first Single Barrel expression from Cuba. The style is typically Spanish - light and smooth.

Nose: Very balanced. A mixture of nuts, vanilla and chocolate raisins. A lush fruitiness is coming through after some time reminding of red fruit jelly.

Palate: Beautiful PX influence with flavors of dark, juicy plums and musty oak. Followed by a slightly bitter and dry finish.

Alcohol: 50%
Volume: 0.7L



RUM WITH A SCANDINAVIAN SOUL

Warehouse at Enghaven Rum Distillery

“A SMALL BATCH DISTILLERY IN THE NORTHERN PART OF DENMARK, FOCUSING ON THE PRODUCTION OF POT STILL RUM AND EXPERIMENTING WITH DIFFERENT TYPES OF BARRELS.”

ENGHAVEN RUM DISTILLERY



Enghaven Rum Distillery is a new micro-distillery in northern Denmark. The distillery has its focus on the production of rum and uses a pot still for distillation. Another feature of the new distillery is the experimentation with different barrels of different sizes.

Enghaven is a family business, where Erik and Esben Moestrup already live in the 4th and 5th generation. The recent history of Enghaven begins in 1807, when the farm is bought by Christen Boldsen. The money for the farm was acquired by Christians during the kidnapping war (1807-1814), where he showed great heroism. The story says that the sailing ship “Helene Charlotte”, on

which Christian Boldsen was governor, was kidnapped on 31.12.1808 by Swedish pirates. Christian managed to recapture the ship with the help of likeminded and sail to a safe harbor. This made him a very wealthy man and he began to rebuild the Enghaven estate. The farm was run by the Boldsens until 1881, when it was finally bought by Niels Kristian Moestrup. Since then, the Enghaven farm is owned by the Moestrup family.

E. R. D WHITE RUM



Enghaven Rum Distillery White Rum is an unaged rum from a small batch distillery in Northern Denmark. The rum is based on molasses and was distilled in a pot still. E.R.D White Rum is the first expression of the new distillery which is the only pot still rum producer in Denmark.

Tasting Notes:

Upfront punchy notes of pure potstill aromas with lots of deepness and power. In the nose you will find overripe cherries with a sweet and sour touch. The sweetness is rounded off by notes of citrus as well as spicy notes such as pepper, nutmeg and coriander seeds. On the palate you will find much less fruity notes as in the nose. It is a very enjoyable rum with an oily texture and spicy aromas like pepper and anis. The finish is medium dry and of medium length.

Alcohol: 45%
Volume: 0.7L

E. R. D BLACKSTRAP



HIGHLY LIMITED

Enghaven Black Strap is a blend from Enghaven Rum Distillery - a small batch distillery in Northern Denmark. The rum is based on molasses and was distilled in pot and column still. E.R.D Black Strap is the second expression of the new rum brand which is now focussing on the production of pot still rum only. The rums used for this blend have matured in ex-Bourbon and Sherry casks and have been carefully selected for this blend. Molasses have been added after the blending to add the unique flavor profile to this rum.

Tasting Notes:

Nose: Very present sherry influence with scents of ripe, lush berries paired with oak. After some time the rum develops bergamotte and citrus notes reminding of black tea sweetened with honey and a soft medical touch.
Palate: The flavors of sherry, honey and gentle medical smoke can be found on the palate, too. The finish is long and leaves some spiciness on the tongue. This flavor profile is especially suitable for drinks and cocktails.

Alcohol: 42%
Volume: 0.7L

RAMMSTEIN

RAMMSTEIN RUM



Picture by Carsten Göke

FOUNDED IN EAST BERLIN IN 1994, TODAY RAMMSTEIN IS REGARDED AS ONE OF THE MOST SUCCESSFUL INTERNATIONAL BANDS. RAMMSTEIN'S STATUS AS AN UNRIVALED LIVE BAND IS DUE TO ITS UNIQUE STAGE SHOW: A FIERCE ROCK OPERA – DRAMATIC, SPECTACULAR, EPIC IN SCALE AND TOUCHING ALL SENSES; A DARK FAIRY TALE PERVADED WITH CONTROVERSY AND THE ALL-CONSUMING SMELL OF BENZINE.



Picture by Bryan Adams

RAMMSTEIN RUM

This rum is a balanced blend of Jamaican and Guyanese pot still rum and column still rum from Trinidad. Being distilled in the last wooden pot stills in the world, Guyanese rum is valued by blenders and experts alike for its heavy body and deep aroma. The strong characters of both pot still rums is tamed by the elegant nature of its Trinidadian counterpart. The result is a balanced rum with spicy seasoning and smooth fruitiness. Rammstein Rum has matured in ex-Bourbon barrels for up to 12 years which gives the rum a hint of wooden smokiness and a warm amber color.

BOTTLE DESIGN

Rammstein Rum comes in a solid 70 cl glass bottle with a minimalistic design. The black label with subtle highlights is of high quality. The bottle comes along with a matching gift tube.



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.”



Worthy Park Estate in Jamaica

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!



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 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

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
SPECIAL EDITIONS



Explore the newest range of special editions, including the long awaited vintage release directly from the Worthy Park Estate as well as the newest Special Casks made in collaboration with 1423 - World Class Spirits.

- Worthy Park Single Estate 2006
- Worthy Park Special Cask - Quatre Vins
- Worthy Park Special Cask - Virgin Oak (Belgium exclusive)
- Worthy Park Special Cask - Oloroso

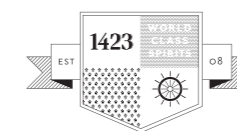


24 DAYS OF RUM



TAKE A JOURNEY AROUND THE WORLD OF RUM WITH 24 RUM FROM 24 DIFFERENT COUNTRIES ALL OVER THE WORLD. WE CONSIDER THE RUM BOX TO BE A RUM SCHOOL WHERE YOU WILL FIND BOTH RENOWNED BRANDS AND UNKNOWN GEMS, 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 26 doors inside. Behind the first two doors you will find a tasting glass each, and behind the doors marked 1-24 you will find small 20 ml. miniature bottles with a rum sample for the day. Each day, you can taste a new rum. Each miniature bottle has a specially designed label with detailed information such as name, ABV and country of origin. Together with the tasting box, you will also get two Tasting Notes folders so you will never forget your favorites.

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 box we aim to reach as many styles as possible. Once more, 24 Days of Rum - The Original Rum Box will showcase 24 rums from 24 different countries all over the world.

GREAT TASTE

Behind each door there is a 20 ml bottle with the best quality rum. We consider the rum box to be a rum school where you will find both renowned brands and unknown gems, which makes the content very special. The taste, strength and alcohol varies from rum to rum. You will taste both sweet and dry rum. How long can you hold up? Get ready to explore bold and well-traveled rums from all over the world!

GIN & OTHER AMAZING SPIRITS



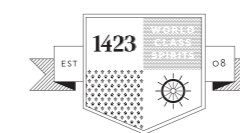


THE GIN BOX



COME WITH US ON A WORD GIN TOUR AND EXPLORE TEN EXQUISITE GINS FROM TEN DIFFERENT COUNTRIES. YOU WILL FIND BOTH RENOWNED BRANDS AND UNKNOWN GEMS, WHICH MAKES THE CONTENT VERY SPECIAL AND A MUSTHAVE FOR EVERY GIN GEEK OUT THERE.

- THE BOYS FROM 1423



The Gin Box is a collection of 10 exquisite gins from 10 different countries. The box itself is made from high quality material with a minimalistic, yet appealing design specifically designed to allow each gin brand to shine through. A coloured banderole is sealing the box, revealing the mission of The Gin Box: “Let the good times be gin”. The foam inlay holds and protects ten 50ml bottles with screw tops and original brand labels.

THE CONCEPT

The Gin Box ’ purpose is to create a gin tasting experience suitable for both beginners and enthusiasts. With a variety of 10 gin from 10 different countries the box has an educational aspect and can be seen as a kind of “gin school”. The consumer gets the unique opportunity to taste and learn about different gin types and can directly compare them to one another. As the gin universe is in constant development, The Gin Box will be relaunched every year to keep up with the trends.

UNIQUE PACKAGE

The Gin Box is presented in a stabil karton box with magnetic flip closure. The box itself is held in white and gray tones. The box is sealed with an eye-catching banderole stating content and further information on the back. The banderole will get a new colour with every new version. Inside the box, a black foam inlay is protecting and holding the bottles in place. The qualitative inlay allows it to easily pick and replace bottles without getting harmed by repeated use.

GREAT TASTE

Each gin has its own flavor profile and style. The taste and alcohol strength varies from brand to brand and makes this box to a unique tasting experience. This gives you the perfect opportunity to explore the flavors of gin and experiment with drinks and cocktails. What are you waiting for?



Sarcay de Azpitia

A SIMPLE INTENTION, TO CRAFT THE WORLDS BEST PISCO



SARCAY
DE AZPITIA

PISCO - A NATIONAL DRINK

Pisco is a more than 400 years old transparent and yellowish brandy, which is made in Peru and Chile. Pisco is a national drink, and the recipe is often passed on through families and distilleries along the Peruvian coast.

The spirit is made in the wine regions of Peru and Chile, like this Pisco from Sarcay de Azpitia, which is made in Azpitia, 80 km from Lima. Sarcay de Azpitia get their inspiration from the land in Azpitia, which is a fertile valley

where terroir allows the grapes to grow with a uniqueness that makes their Pisco one of a kind.

SARCAY DE AZPITIA

The decision of making Pisco came many years ago at a friendly family lunch among eight neighbors of Azpitia that shared a common idea: to produce a super premium Pisco – the best among the best, both to drink in Peru and all over the world. From that day, Sarcay de Azpitia was born.

PISCO RESERVA DE LOS FUNDADORES



Sarcay de Azpitia is an aromatic Pisco, which is the only 100% Spirit of Wine in the world. It has delicate touches of flowers and fruits, and it is a perfect friend for a delightful "Pisco Sour".

Alcohol: 46%
Volume: 0.5L

PISCO PURO DE UVA TORONTEL



Sarcay de Azpitia Pisco Puro is made from a single grape and not a blend. This is the only 100% Spirit of Wine in the world, and it has delicate touches of flowers and fruits and is a perfect friend for a delightful "Pisco Sour".

Alcohol: 42%
Volume: 0.5L



Barrel warehouse at MIM.

“ADMIRER BY CONNOISSEURS AROUND THE WORLD, THE TASTE, QUALITY AND CHARACTER OF MIM CASHEW BRANDY IS WELL-ROUNDED, FRESH AND VERY PALATABLE WITH A COLOUR OF A LIGHT HONEY AMBER”

MIM BRANDY

Mim was founded in the late 1970's in Mim, a small rural village located in the pristine rainforest at the foot of the beautiful rocky outcrops of the Brong mountains in Midwest Ghana. The original goal was use the rich, red soil to grow and process cashew nuts. But after some time, it became clear that the nature of the cashew apples was also valuable and promising that we decided to experiment with creating alcoholic drink from these exotic fruits. We hand collect ripe cashew apples from our plantations every day to ensure freshness. Our organic cashew apples go through a stringent selection for optimum quality, then further through a thorough washing and juicing process. We then add yeast to the fresh juice, which immediately starts a 3-day fermentation process.

We then carefully double distill the freshly fermented organic cashew apple juice to obtain the purest spirit. We then dilute this to 60% with our purest quality rainforest water, and age it in high quality oak wood barrels for 2 years before bottling.

Due to the nature of the exotic cashew apple, which deteriorates within 24-48 hours after picking, we only use fruits from our own organic plantation to produce the brandy. Therefore, we are proud to be able to produce a truly organic brandy.

MIM Brandy has many of the qualities of cognac and whisky, lifted by the exotic notes of the cashew apple. The result is a fine brandy with a completely unique, refined and distinguished African spirit.

MIM KWAME



The Cashew trees are best known for their characteristic cashew nut, however for us it is not only the nut that is interesting; our focus is actually on the apple on which the nut grows. The apple itself has a fantastic powerful flavor with sweetness and acidity, which after the fermentation process and distillation, turns into what we call Mim Brandy. Mim Brandy is subsequently stored on oak barrels and stored in the heart of Africa. Here it is allowed to mature in tropical climate until the brandy has reached its peak.

Nose: This brandy is a little shy in the beginning but reveals a heavy sweetness with notes of fresh apples and vanilla after a few minutes. The sweetness is paired with some delicate freshness but is definitely less acidic than its acquaintance Nana. It does, however, show a similar spicy note in the end.

Palate: Mild with a pleasant flavor of sweet apples. This brandy is very balanced in taste and is an easy sipper.

Alcohol: 40%
Volume: 0.7L

MIM NANA



The Cashew trees are best known for their characteristic cashew nut, however for us it is not only the nut that is interesting; our focus is actually on the apple on which the nut grows. The apple itself has a fantastic powerful flavor with sweetness and acidity, which after the fermentation process and distillation, turns into what we call Mim Brandy. Mim Brandy is subsequently stored on oak barrels and stored in the heart of Africa. Here it is allowed to mature in tropical climate until the brandy has reached its peak.

Nose: Fruity and nutty with a spicy touch that reminds of sweet and sour mango chutney.

Palate: The first impression is exotically spicy. A pleasant sweetness is paired with a touch of vanilla. The finish is dry and slightly bitter deriving from the oak barrels

Alcohol: 43%
Volume: 0.7L



THE SPIRIT
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