

WORTHY PARK CALVADOS



Imagine standing 1,200 feet above sea level, overlooking more than 9,000 acres of lush foliage, a mixture of Sugar cane fields and natural forests. Breathtaking valleys uniting the rolling mountain ranges that are standing guard over stalks of sugar cane swaying in the cool mountain breeze. This is the Worthy Park Estate. Their Sugar Factory has been producing sugar and molasses unabated since 1720; and this very same molasses is used in distillation of all of their rum. Distilled in a 100% Copper Pot Still and aged first in Ex-Bourbon followed by a second maturation in an Ex-Calvados cask. It's a limited bottling so get it while you can! You'll find no sugar or other additives in the bottle, just pure Jamaican Rum.

Tasting Notes:

Nose: The influence of the Calvados barrels is immediate on the nose. This combination with traditional Worthy Park notes is reminiscent of a fruit basket; tropical fruit flavours of banana and naseberry mixed with apples and floral notes. Sweet caramel, a little vanilla and cinnamon are rounded out with a subtle smokiness.

Mouth: When tasting, one is greeted with a more subdued sweetness with an intricate blend of those fruit flavours coming through

Finish: An almost menthol like cooling which lingers with the finish, coupled with faint hints of caramel and dark chocolate.

Country: Jamaica

Distillery: Worthy Park Estate

Alcohol: 45% alc.

Age: 10 years

