

RON COLÓN

COFFEE INFUSED RUM 81 PF

Ron Colón

Best of Category - International Flavored Rum,
American Distilling Institute Judging of Craft Spirits 2021

Double Gold - Best Flavored Rum,
San Francisco World Spirits Competition 2021

Platinum, ASCOT 2021

Gold, New York International Spirit Competition 2021

BRAND OVERVIEW

Ron Colón was birthed out of an appreciation for the rich history, soil, and culture of El Salvador. Since the 1920s, Ingenio La Cabana has been growing and processing sugar cane near the Mayan ruins of Cihuatán, north of San Salvador. In 2004, Cabana built the distillery Licorera Cihuatán, which is overseen by Master Distiller and Blender Gabriella Ayala, and is the source of the 6 Year Rum used in Ron Colón products. At the distillery, El Salvadoran sugar cane is run through a century old mill as the starting point for their portfolio of rums.

Ron Colón has partnered with local sugar cane producers, distillers, and coffee growers to create Ron Colón Coffee Infused Rum, featuring two of El Salvador's finest treasures. Made with the same award-winning blend as Ron Colón High Proof Rum, this expression

introduces Salvadorian grown bourbon variety of arabica coffee beans to the mix. Working with the Jags Head Coffee team, whole roasted beans are cold infused in the rum for 48 hours, imparting fruity flavors with a subtle richness to the spirit that still allows the rum to shine through.

Jags Head Coffee has been grown by the same family for the past 150 years. Their coffee plantations sit on the side of the Santa Ana Volcano, in the Apaneca-Ilamatepec mountains, home to El Salvador's first DOC for coffee. Jags Head grows the bourbon variety of coffee at their El Cipres farm 5,577 feet above sea level, surrounded by groves of cherry trees. The family believes the cherry trees add a rich chocolate character, with sweet honey flavors, to the coffee as it ripens



BRIDGING WORLDS

The Rockstar of the Rum World

PRODUCT OVERVIEW

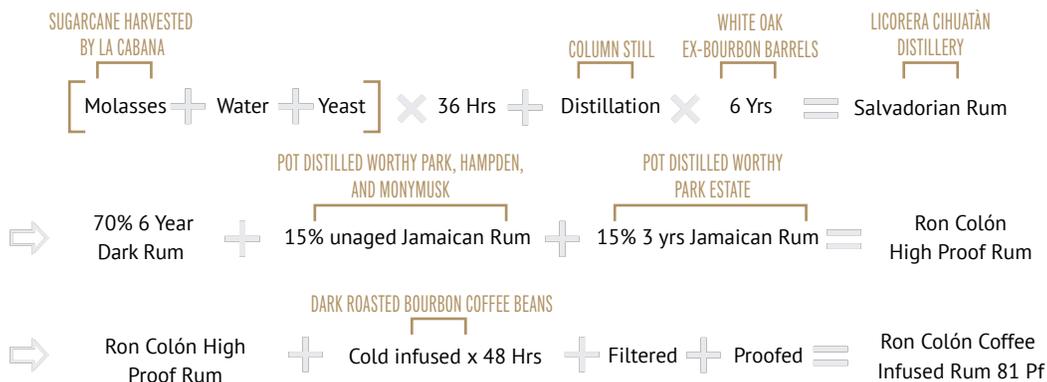
TASTING NOTES

- Hints of caramelized bananas
- Coffee and toasted nutmeg
- Milk chocolate accompanied by tropical fruit

SERVING RECOMMENDATIONS

- Perfect in Tiki cocktails
- Brings a hint bitterness to other rums and bourbons

PRODUCTION PROCESS



40.5% ALC/VOL
750mL BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**INGENIO
LA CABAÑA
EL SALVADOR**

SANTA ANA VOLCANO →
APANECA-ILAMATEPEC MOUNTAINS



FULL PRODUCT LINE

