

**RON COLÓN**  
SALVADOREÑO

# SALVADOREÑO COFFEE RUM

Ron Colón

## BRAND OVERVIEW

Even though El Salvador territorially is the smallest country in Latin America, it contains a plethora of beautiful beaches, volcanoes and history that create a “larger than life” aura. Its rich soil is the perfect biome to grow some of the finest sugar and coffee in the Western Hemisphere. Ron Colón has taken advantage of the local expertise in Jags Head Coffee and created a deep, rich expression to feature both of El Salvador’s finest treasures.

Jags Head Coffee sits on the side of Santa Ana Volcano, in which lies El Salvador’s first DOC for coffee. Famous for cherry trees that grow locally, the coffee beans leech much of its

flavor from the surrounding groves. Bourbon coffee beans from this region (El Cipres) are grown at 1700 meters and when infused, add a rich chocolate, cherry, and honey sweetness to a fruitier rum. The deeper, earthy sweetness blends beautifully with Ron Colón Salvadoreño Aged Rum.

Adding another wrinkle to Ron Colón only expands its use in cocktails. Tropical fruit such as mango and passion fruit complement the richness of coffee in which cocktails like the tiki classic “The Espresso Bongo” display. Also seamlessly stirred for an elegant coffee-based old fashioned or Manhattan.

## COFFEE INFUSION PROCESS

After roasting, the beans are macerated in Ron Colón Salvadoreño for 48 hours to gently release its cherry, chocolate, and honey notes.

## PRODUCT OVERVIEW

### TASTING NOTES

- Bouquet of coffee and toasted nutmeg
- Coffee and milk chocolate accompanied by tropical fruit
- Hints of caramelized bananas
- Vanilla and honey sweetness

### SERVING RECOMMENDATIONS

- Neat or on ice
- Great for tiki cocktails
- Adds complexity to shaken cocktails that contain mango, coconut cream, pineapple and passion fruit
- Bring some bitterness to stirred drinks that featured other rums, bourbons



### PRODUCTION PROCESS

HARVESTED FROM  
LICORERA CITUATAN

COLUMN STILL  
DISTILLATION

WHITE OAK USED  
BOURBON BARRELS

Milled  
Sugarcane

Fermented up to 36 Hours  
X Proprietary Yeasts

Aged 6  
Years

70% 6-YR SALVADORAN, 15% UNAGED POTSTILL WORTHY PARK,  
HAMPDEN AND MONYMUSK, 15% 3-YR WORTHY PARK ESTATE

Blended with Worthy Park + Hampden  
+ Monymusk Jamaican Rum

IN SALVADOREÑO  
48 Coffee Bean  
Cold Maceration

Coffee Filtered  
from Rum

Salvadoreño  
Coffee Rum

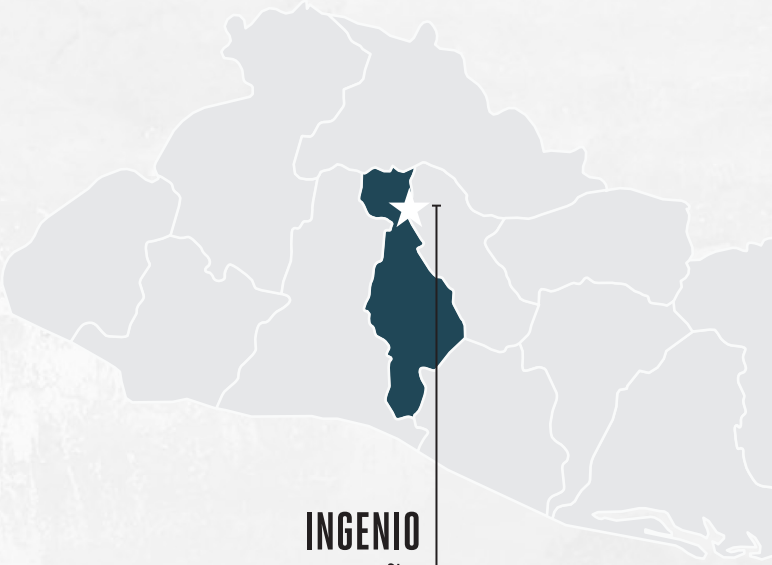
40.5%  
ALC/VOL

750mL  
BOTTLE



# ORIGIN

PRICE



INGENIO  
LA CABAÑA  
EL SALVADOR



## FULL PRODUCT LINE

