RON COLÓN

SALVADOREÑO HP COFFEE RUM

Ron Colón

RRAND 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. At 55.5% easily punch up a cocktail needing a little more kick. Tropical fruit such as mango and passion fruit complement the richness of an earthy medium roast 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 accomplanied by tropical fruit
- Hints of caramelized bananas
- Vanilla and honey sweetness



SERVING RECOMMENDATIONS

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



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LVADOREÑO

PRODUCTION PROCESS HARVESTED FROM COLUMN STILL LICORERA CIHUATAN

WHITE OAK USED **BOURBON BARRELS** Milled Fermented up to 36 Hours Aged 6 Sugarcane X Proprietary Yeasts 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 High Proof Coffee Rum



ORIGIN











FULL PRODUCT LINE

