

**RON COLÓN**  
SALVADOREÑO

# SALVADOREÑO HIGH PROOF RUM

Ron Colón

**GOLD** San Francisco World  
Spirits 2020

## BRAND OVERVIEW

Many legends connected to rum are tales of piracy and pillaging. While the genesis to Ron Colón is much more tame, the flavor of Salvadoreño has to character of land the Incas once ruled. This dark rum blend offers a harmony of 6 year old Salvadoran rum with the historically lauded Worthy Park, Hampden and Monymusk distilleries in Jamaica. Although Ron Colón is young in time, its rum carries the genetics of the ancient world.

Ron Colón harvests its sugar cane from Licorera Cihuatlan, which has produced sugar cane in El Salvador since 1920. After harvest, it

is processed at a sugar cane mill that has run for over 100 years unimpeded. After processing, the juiced sugar cane is fermented for 36 hours with proprietary yeasts. Previously used white oak bourbon barrels house the rum for 6 years then blended with Jamaican rums.

With rum gaining in popularity with bartenders, the potential of this rum has no boundaries. The tropical fruit notes along with the spicy caramel flavor can fit in most cocktails. Jamaican rum will add a dryness that interacts perfectly in old fashions as well as shaken cocktails with citric acids.

## ADVENTURES BROUGHT TOGETHER BY RUM

The founders of Ron Colón decided after 22 days of backpacking that El Salvador is a diamond in the rough. Its rum is an ode to the pristine countryside and much generosity.

## PRODUCT OVERVIEW

### TASTING NOTES

- Bouquet of banana, pineapple, raisins, prunes
- Tropical fruit notes along with warm spicy caramel
- Smooth, dry finish
- Hints of baking spices such as cinnamon and nutmeg
- Apricot and chocolate and nutty almond notes round out flavor



### SERVING RECOMMENDATIONS

- Neat or on ice
- Great for tiki cocktails
- Adds complexity to shaken cocktails like a Mai Tais and Zombies
- Add sugar and bitters and stir over one big rock!



## PRODUCTION PROCESS

HARVESTED FROM  
LICORERA CIHUATAN

Milled  
Sugar Cane

COLUMN STILL  
DISTILLATION

Fermented up  
to 36 Hours X  
Proprietary Yeasts

WHITE OAK USED  
BOURBON BARRELS

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

Salvadoreño  
High Proof Rum

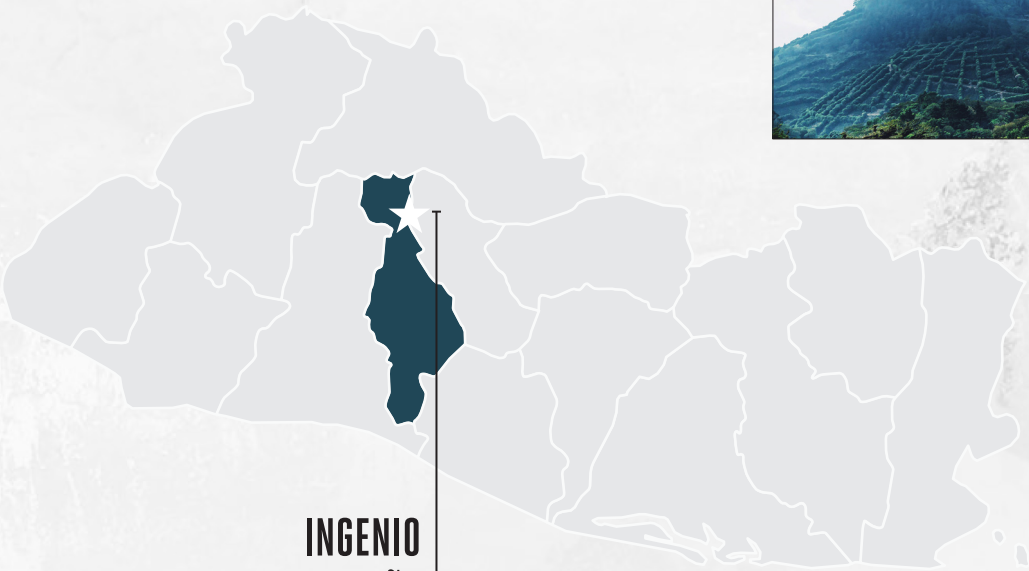
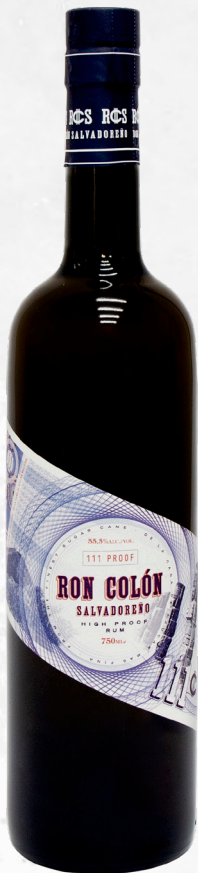
55.5%  
ALC/VOL

750mL  
BOTTLE



# ORIGIN

PRICE



INGENIO  
LA CABAÑA  
EL SALVADOR



## FULL PRODUCT LINE

