

Hamilton Jamaican Pot Still Black and Gold Rums

As the interest in mixology continues to grow one of the holes in the bartender's arsenal is a flavorful black Jamaican rum, with flavor. Following the acquisition of Myers's by Diageo that product lost its character. Similarly, Coruba contains more column still rum than it did five years ago and lost much of its appeal to the mixology community.

To meet the demand for a black Jamaican rum with character, I have sourced a blend of light, very light and heavy Jamaican pot still rum from the Worthy Park Estate in Jamaica. Worthy Park Estate has been growing sugar cane and making rum since 1670. Today, they are the most efficient sugar mill on Jamaica and from their molasses they make their own rum. Everything is done on the 9,000 acre estate from growing the cane to blending the pot still distillates.

These rums are imported in 1000 liter pallet tanks at 85% ABV then diluted with filtered (reverse osmosis) well water in Westfield, NY. After being reduced to 93 proof, the black rum is colored with double strength black caramel made from American sugar by Sethness Caramel. Everything in this product is GMO free and contains no high fructose corn syrup or sweetener.

Hamilton Jamaican Pot Still Gold Rum is colored with gold tint caramel from Sethness. In both rums approximately one liter of caramel colors 450 nine-liter cases of rum, less than three drops of caramel per 750ml bottle of rum.

To see more about Worthy Park Estate and the whole process follow the links below

Hamilton Jamaican Pot Still Black Rum <http://www.caribbean-spirits.com/labeldetails.php?id=52>

Hamilton Jamaican Pot Still Gold Rum <http://www.caribbean-spirits.com/labeldetails.php?id=57>