Hamilton Pimento Dram



This bottle of Hamilton Pimento Dram is the result of more than two years of test batches to blend Jamaican rum from the Worthy Park Estate with sugar and Jamaican pimento, also known as allspice, and deliver a balanced product that will complement cocktails but is good enough to sip on its own.

Like my other rums, this Pimento Dram is bottled in upstate NY, at the Five & 20 Distillery with rum imported from Jamaica. The goal was to make people forget the red pepper stuffing they are used to seeing in olives and appreciate that in the West Indies 'pimento' is a spice that physically resembles a peppercorn and delivers the flavors of cinnamon, clove and nutmeg in one dark seed. Pimento is the only spice that is indigenous to the Western Hemisphere.

Whole pimento berries are macerated five days in 85% Jamaican light rum from the Worthy Park Estate. After maceration to bring the flavors of the pimento into the high proof rum, the mixture is coarse filtered, then diluted over five days with filtered well water. Once most of the dilution has been completed 15% sugar is added before bottling at 30% ABV in 750ml bottles.

Across the US and Canada Hamilton Pimento Dram is being recognized as the superior Jamaican product that brings a balanced spice note to cocktails, but can be poured over ice cream, apple pie or sipped over ice.

Hamilton Pimento Dram is finding favor in all kinds of tiki drinks, it is also being used in mezcal and whiskey drinks but here's one of my favorites – partly because I'm lazy and want to drink more than I want to make cocktails.

In a tall glass pour one part Pimento Dram, add three parts Hamilton 86 then fill the glass with freshly-squeezed orange juice and ice, garnish with a mint sprig if you have one.

See more details about Hamilton Pimento Dram athttp://www.caribbean-spirits.com/labeldetails.php?id=115Hamilton Pimento DramUPC 0 00513 07291412 x 750ml / caseSCC 10000513072911