

GREENBAR DISTILLERY | RUM

HOW COULD WE MAKE A SILVER RUM BETTER FOR COCKTAILS?

By combining techniques from two different styles for richer, fresher flavor.



Lush with notes of ripe fruit, flowers and brown sugar, this rum combines the freshness of the French and depth of the Spanish styles. The secret lies in cool fermentation, layered distillation and extensive mellowing.

Use in Daiquiris, Mojitos and Tikis.



SUGAR, COLOR
+ ADDITIVE FREE



RUM



1 BOTTLE SOLD =
1 TREE PLANTED



1.5 OZ = CARBON
NEGATIVE FOR 1 DAY

DESCRIPTION

A new kind of rum that combines the best of traditional rum and modern wine making

TASTING NOTES

Dense sugar aroma with a caramel, grassy finish

INGREDIENTS

Molasses

TYPE Silver rum

ALCOHOL 40% ABV

**SUGAR | COLOR
ADDED** None

AVG PER 1.5 OZ | 45 ML

96 CALS, 0g CARBS
0g PROTEIN, 0g FAT

SIZES/PACK 750ml/6



LAVENDER DAIQUIRI

2 oz Greenbar Silver rum
1 oz fresh lime juice
1 oz simple syrup
3 dash Greenbar Lavender bitters
Shake & strain into glass
Garnish with lime wedge