

# John D. Taylor's Velvet Falernum

- Rum-based liqueur indigenous to Barbados
- Sweetness, spice and almond character
- Lends weight and texture to classic rum and wine punches
- Essential to many tiki drinks and swizzles
- Spice notes complement aged rums in stirred drinks
- Produced by famed rum distiller R.L. Seale

Falernum is indigenous to Barbados, where Velvet Falernum is a longtime staple item of its many resorts and bars. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine punches. Today, Falernum is a staple for tropical drinks such as swizzles, Zombies, and other Tiki drinks. Try the island favorite with 2 parts aged rum, 3 dashes Angostura and a squeeze of lime. Add to wine and orange juice for a quick, delicious Sangria. John D Taylor's Velvet Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.



keeps indefinitely (50-65°F)



keeps 2-3 years (room temp)



pour varies (n/a)

## ABOUT R. L. SEALE & CO. LTD.

Famed rum distiller R.L. Seale has been a family-owned business since launching in Barbados in the 1920s. It is currently run by Sir David Seale and his son Richard.



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## ABOUT RUM/RUM LIQUEURS

Haus Alpenz's suite of sugarcane distillates (Scarlet Ibis, Smith & Cross, and Batavia-Arrack van Oosten) represents a unique approach to the world of rum. All of these spirits represent the most flavorful distillates we can find from traditional rum-producing countries (Trinidad, Jamaica and Indonesia, respectively). They are all bottled at modest age (if aged at all) and elevated proof, are unchillfiltered, and have no added sugar. These principles lead to rums that are both expressive and versatile. Additionally, rum is the basis of exotically flavored liqueurs, such as allspice dram, falernum and Swedish punsch, that are essential to tropical and tiki drinks as well as a variety of classic cocktails.

## RECIPES

### Bajan Legend

Stir with ice:  
2 oz Barbados rum  
1 oz John D. Taylor's Velvet Falernum  
2 dashes Angostura Bitters  
Stir with ice.  
Strain into a double rocks glass.  
Garnish with a lime wheel.

### Génépy Swizzle

Prepare a pilsner glass rinsed with mezcal and filled with crushed ice.  
Build in the prepared glass:  
1.25 oz Dolin Génépy des Alpes  
0.5 oz John D. Taylor's Velvet Falernum  
1 oz pineapple juice  
0.5 oz lime juice  
Swizzle.  
Garnish with a pineapple leaf.

### Sangria Base

Build in a glass filled with ice:  
1 oz John D. Taylor's Velvet Falernum  
1 oz orange juice  
3 oz red wine  
Add modifications to taste (St. Elizabeth Allspice Dram, Zirbenz Stone Pine Liqueur of the Alps, Hayman's London Dry Gin, and Kronan Swedish Punsch are all options)

### Strange Brew

Shake with ice:  
2 oz Hayman's London Dry Gin  
0.75 oz John D. Taylor's Velvet Falernum  
1 oz pineapple juice  
0.5 oz lemon juice  
Strain into a double rocks glass filled with crushed ice.  
Top with 2.5 oz IPA.  
Garnish with a lemon peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 8020	NV	Barbados	BB	Rum Liqueur		11.0%	750/12	screwcap	724803001056	724803001883	16.10 kg