

The Scarlet Ibis Trinidad Rum

- Blend of aged Trinidad rums
- Flavors of toffee, tobacco, dark honey; firm, dry backbone
- Old-school rum: no chill filtration, dilution or added sugar
- Shines in a Corn n' Oil, Palmetto or Mai Tai
- Named for the national bird of Trinidad
- Commissioned and blend-selected by Death & Co

Scarlet Ibis is a blend of three to five year aged Trinidad rums, with classic flavors of toffee, tobacco, and dark honey on a firm, dry backbone. This is old school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. Scarlet Ibis shines in a Corn n' Oil, Palmetto, and Mai Tai, as well as in simple sour drinks and the rum Manhattan. This project,



named for the national bird of Trinidad, was originally commissioned and blend-selected by Death & Co in New York.

Scarlet Ibis has an intriguing complexity. It's ethereal and balanced enough on its own, but has power to perform well in a cocktail. Experience it as a whiskey drinker would: neat or with an ice cube. See the whiskey parallels when you make an Old Fashioned or Palmetto (rum Manhattan) with Scarlet Ibis. Or perhaps try an Island Old Fashioned with Scarlet Ibis and Velvet Falernum as the sweetener.



keeps indefinitely (50-65°F)



keeps indefinitely (room temp)



pour varies (59-64°F)

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

Mai Tai

Shake with ice:
1 oz Smith & Cross Traditional Jamaica Rum
1 oz The Scarlet Ibis Trinidad Rum
0.5 oz orange curaçao
0.75 oz orgeat syrup
0.75 oz lime juice
Double-strain into a double rocks glass filled with ice.
Garnish with a mint sprig.

Palmetto no. 2

Stir with ice:
1.5 oz The Scarlet Ibis Trinidad Rum
1.5 oz Dolin Rouge Vermouth de Chambéry
1 dash orange bitters
1 dash Angostura Bitters
Strain into a coupe.
Garnish with an orange peel.

Queens Park Swizzle

Build in a collins glass or pilsner glass, half-filled with crushed ice:
2 oz The Scarlet Ibis Trinidad Rum
0.75 oz demerara syrup (2:1)
1 oz lime juice
Swizzle.
Top with 4 dash Angostura Bitters.
Garnish with a mint sprig.

Royal Bermuda Yacht Club Cocktail

Shake with ice:
1.5 oz The Scarlet Ibis Trinidad Rum
0.5 oz John D. Taylor's Velvet Falernum
0.25 oz Pierre Ferrand Dry Curaçao
0.75 oz lime juice
Double-strain into a coupe.
Garnish with a lime wheel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 8010	NV	Trinidad	TT	Rum		49.0%	750/12	T Cap	9024153090856	9024153090849	15.60 kg