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RON COLÓN SALVADOREÑO



RCS RYE 100

RYE OR DIE

FLAUNTING SPICY
AND BRASH
FLAVORS ARE THE
BACKBONE IN SO
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HISTORY

RCS is made by bartenders for bartenders and hence we created RCS RYE 100 in honor of our love for Rye cocktails. Flaunting spicy and brash flavors, rye whiskey is the backbone in so many classic cocktails.

This limited-edition RCS 100 was mashed, distilled and aged at MGP's historic distillery in Lawrenceburg, Indiana. Using historic whiskey production parameters and proprietary yeast that dates back to the Seagram's ownership, it's time tested since the 1933.

All whiskey used in RCS RYE 100 was laid down in 2017 and is 5 years old. The high malt rye whiskey mash bill was used as a finishing component in a small quantity to produce top and finishing notes of chocolate and apple, as well as provide increased mouthfeel viscosity. The other two rye whiskey batches were hand selected to promote robust rye character. The 51% Rye Whiskey provides fruit sweetness while the 100% Rye Whiskey provides robust rye character of mint, spice, and floral botanicals.

All barrels are #4 "alligator" char staves and #2 char heads – Speyside Cooper, stored in brick warehouses on the top two floors of the warehouse. Entry proof of the whiskey into the new charred oak barrel was 120 proof. The brick warehouses these barrels were stored in promote a humid aging climate that creates a balanced, mellow, smooth, and flavorful profile. In Kentucky, the alcohol percentage of whiskey goes up during maturation since the water evaporates faster than alcohol. But in these Indiana brick houses it's the opposite (same as in Scotland) as the whiskey ages, the alcohol percentage goes down since alcohol evaporates faster than water due to the humid (created) climate. It makes for a more mellow whiskey.



Why would a rum brand launch a RYE edition? Well, there was a time when rum was the most popular spirit in America. However, when new heavy taxes on molasses were introduced in the mid 1700s it caused an immediate decline in the rum industry. The gap that rum left gave space for a new spirit of choice. By the late 1700s there were thousands of small whiskey distilleries in Pennsylvania, Maryland, and the surrounding states. Rye was the grain of choice and rye whiskey rapidly grew in popularity. (Note RCS also has a RUMRYE edition blending two categories together.)

TASTING NOTES

Aroma

Fruit, Fig Jam, Slight Apple & Chocolate, Slight Floral, Slight Mint, Slight Saddle Leather

Taste

(Forward) Fruit, Fig Jam, Slight Maple Syrup (Body) Slight Brown Sugar, Floral Spice, Viscous Mouthfeel, Hints Of Apple, (Finish) Mint, Saddle Leather, Chocolate, Slight Cinnamon and Nutmeg Linger.

RCS RYE 100

SIGNATURE SERVES

RCS PERFEKT MANHATTAN

60ml RCS Rye
30ml Dry Vermouth
30ml Sweet Vermouth
2 dashes Angostura Bitters
2 dashes Peychaud Bitters
Garnish: Orange Twist and a Maraschino Cherry

Add all ingredients to a mixing pint. Add ice and stir for 12 seconds. Strain into a chilled martini/cocktail glass. Garnish with an orange twist and Maraschino cherry.

NIGHTCAP OR NITESLAP?

60ml RCS Rye
60ml Coca Cola or Diet Coca Cola if your working on a summer bod
60ml Cold Brew Coffee
Garnish: Orange Twist

In a high ball add Rye, Coca Cola, and Cold Brew Coffee. Add ice and give a quick stir. Garnish with an orange twist.

LONG TIME LISTENER

30ml RCS rye
1 ice cold lager
Garnish: A smug smile

Add RCS to a shot glass. Serve with the coldest lager you have in the fridge.

I WENT TO AMERICA AND ALL I GOT WAS THIS SILLY RECIPE

60ml RCS Rye
15ml Lime Juice
120ml Spicy Ginger Beer
Float of 15ml Fernet Branca
Garnish: Lime wheel and a Maraschino cherry

In a blender add rye, lime juice and ginger beer. Add a healthy scoop of ice and blend until thick and icy then add to a pina colada glass. Float some Fernet Branca and garnish with a lime wheel and Maraschino cherry.