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# RON COLÓN SALVADOREÑO



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# RCS RED BANANA OLEO

THIS RUM IS BANANAS

IT WAS ERIC VAN  
BEECK AND DANIL  
NEVSKY WHO  
SHOWED US HOW  
TO MAKE A GOOD  
BANANA OLEO  
SYRUP.



# RCS RED BANANA OLEO RUM

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## HISTORY

The initial inspiration for this creation came from seeing the red banana trees growing on the Jags Head Coffee Farms in El Salvador. The large leaves give shade to the fragile coffee cherries. The bananas are soft and have a sweet flavour when ripe. Some say they taste like a regular banana, but with a hint of raspberry sweetness. Others find it a cross between a plantain and yellow banana.

Like most good plans it all started in a bar, but thanks to the pandemic, this was a virtual drinking session with the Ron Colón team. Who doesn't like a good banana daiquiri?

So then, our quest for the perfect banana flavoring started. It was Eric van Beeck and Danil Nevsky who showed us how to make a good banana oleo syrup. But it was our own brand ambassador and drinks aficionado, Steph DiCamillo, who really gave the #ThisRumIsBananas movement traction. For her company, @cocktailbymail, she created a cocktail with the same name using RCS Dark Aged Rum, homemade banana oleo saccharum, chocolate, and tiki bitters. This was a global success, and we went on to create our own RCS Red Banana Oleo Rum.

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## RECIPE

RCS Dark Aged Rum mixed with a maceration and distillate of dried bananas and fresh banana peels. We added sugarcane syrup to finish it off.

THIS RUM IS BANANAS!

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## TASTING NOTES

### Nose

The nose is full of tropical notes as fresh sugar cane and banana balanced by a hint of earthy funk and rounded with a natural sweetness of molasses.

### Palate

The intersection of Ron Colon Blue and Banana create a beautiful bouquet of flavours, upfront roasted cacao followed by both fresh and caramelized banana finishing with a touch of heat and pot still funk.



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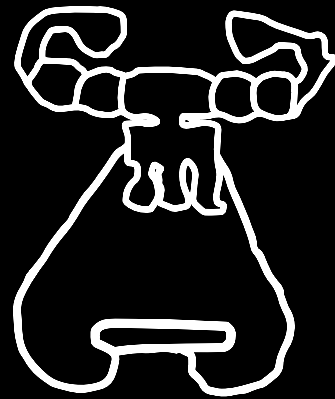
## SIGNATURE SERVES

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### BANANA CREAM ICED COFFEE

50ml Ron Colon Red Banana Rum  
120ml Cold Brew  
30ml Double Cream  
Garnish: Shaved dark chocolate  
Glassware: Collin Glass

In a Collins glass add Ice, Ron Colon Red Banana Rum and Cold Brew. Lightly whip the cream and gently float on top. Garnish with fresh shaved dark chocolate.



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### BANANA OLD FASHIONED

30ml Ron Colon Red Banana Rum  
30ml Ron Colon Rum Rye  
2 Dashes Angostura Bitters  
2 Dashes Orange Bitters  
Garnish: Orange Twist, Lemon Twist, Cherry  
Glassware: Rock Glass

In a mixing pint add Ron Colon Red Banana Rum, Angostura Bitter and Orange Bitters. Stir until chilled and strain into a rocks glass with fresh ice. Garnish with orange twist, lemon twist and a cherry.

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### BANANA DAQUIRI

30ml Ron Colon Red Banana Rum  
30ml Ron Colon Blue  
15ml Lime Juice  
Garnish: Dehydrated banana slice  
Glassware: Cocktail Coup

In a mixing shaker add Ron Colon Red Banana Rum, Ron Colon Blue, lime juice and ice. Shake until cold and strain into a chilled cocktail glass. Garnish with a dehydrated banana slice.