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RON COLÓN SALVADOREÑO



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RCS RUMZCAL 99

THE ONLY MEZCAL I WILL DRINK IS
RUMZCAL

WE HAVE BROUGHT
TOGETHER OUR
ORIGINAL DARK
AGED RUM WITH
AN AUTHENTIC
TASTE OF MEXICO...
MEZCAL!

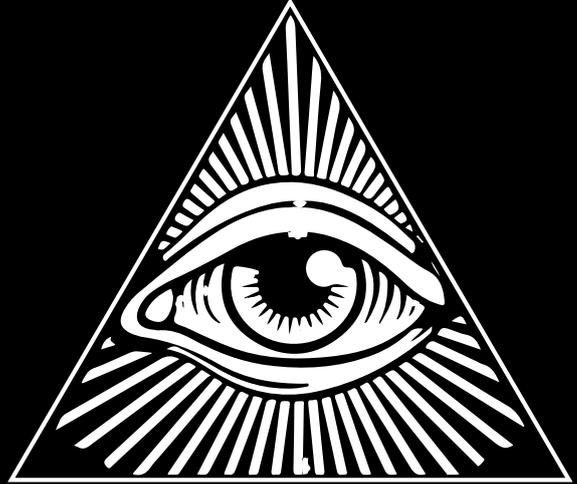


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HISTORY

After RumRye we move on to Rumzcal. Once again, we are bridging categories and creating a unique flavour combination, while aiding bartenders and consumers in developing split-base cocktails from one bottle. We have brought together our original dark aged rum with an authentic taste of Mexico...Mezcal!



RECIPE

Bottled at 99 Proof

66 % Ron Colon Salvadoreno Dark Aged Rum
33% Maguay Espadin Mezcal

A fourth-generation family business run by mother and son, produces the finest Maguay Espadin from Oaxaca using artisanal methods in the production of the mezcal for over 6 decades. These methods include; the agave sowing and harvesting, the cutting or 'jima' of the agave leaves, (*de-lete comma*) or 'pencas' with rudimentary tools such as machetes, the 'coa' (which is a hand-made wooden & metal tool), axes, and hand-made mallets. All of this is to get to the sweet heart of the agave, also known as the 'piña'.

Another step in the production process, is the cook of the piñas. For this step they use a stone-lined conical-shaped floor oven covered with dirt or 'palenque' which was built in 1963. It takes five to six days for the piñas to be fully cooked. The cooked piñas are then ground using a Chilean horse-drawn mill. For fermentation, the ground juices and fibres are poured into wooden vats for approximately three days (depending on the climate). This allows local yeast to naturally ferment the wort. The last step is double distillation in copper stills.

TASTING NOTES

Nose

RCS RUMZCAL has a nose of smoke, earth, and funk, rounded out by a natural sweetness.

Palate

The mezcal blends perfectly with the rum. Leading the experience is the smoke and char of the mezcal, followed by a touch of earth and funk where the mezcal intersects with the rum and finishes with a hint of tropical fruit.

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SIGNATURE SERVES

RUMZCAL NEGRONI

30ml RUMZCAL
30ml Campari
30ml sweet vermouth

Add all ingredients to a mixing pint. Add ice and stir. Strain into a rocks glass over fresh ice and garnish with an orange twist. Cheers to the bar and enjoy.

DAIQUIRITA

60ml RUMZCAL
20ml lime juice
15ml simple syrup
2 dashes orange bitters

Add all ingredients to a shaker. Add ice and shake. Strain into a cocktail coup. Garnish with a lime wheel. Cheers to the bar and enjoy.

WHERE THE SUN SHINES AKA LATIN BOILERMAKER

1 Latin American or Caribbean lager
1 shot RUMZCAL

Fill a shot glass with Ron Colon Rumzcal. Open a cold bottle of Latin American or Caribbean Lager. Cheers to the bar and enjoy.

