

# John D. Taylor's Velvet Falernum

BARBADOS



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.



RUM  
LIQUEUR  
Barbados  
22.5% Alc/Vol

750 ml | 724803001056

12 x 750 | 724803001883

## Highlights:

- ✦ 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



Velvet Falernum's high sugar weight and supporting flavorings make it ideal for use as an improved simple syrup, adding depth to daiquiris, mojitos, and sangria. The creamy texture from almond is critical to many tiki drinks, and the spice notes compliment aged rums in Old-Fashioned-style cocktails. Splash a little Velvet Falernum on some berries for a quick dessert, or incorporate into coffee or iced tea for an exotic touch.



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. On Barbados, as on many Caribbean islands, sugarcane cultivation led to the development of rum distillation and the compounding of rum-based liqueurs. The signature liqueur of Barbados is known the world over as a versatile sweetener for all kinds of drinks. "Falernum," a local slang term for "punch," denotes a rich concoction of the local rum, sugar, and island spices such as clove, ginger and lime. A little bitter almond brings all the flavors together. Haus Alpenz is proud to represent Barbados's most famous Falernum.



Bajan Legend

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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 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 le Chamois Liqueur
- 0.5 oz John D. Taylor's Velvet Falernum
- 1 oz pineapple juice
- 0.5 oz lime juice

Swizzle. Garnish with 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 lemon peel.