

The Scarlet Ibis Trinidad Rum

TRINIDAD



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.



TRINIDAD
RUM
Trinidad
49% Alc/Vol

750 ml | 9024153090856

12 x 750 | 9024153090849

Highlights:

- ✦ 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 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.

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.



Mai Tai

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 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 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 mint sprig.

Royal Bermuda Yacht Club

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 lime wheel.