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BEVX REPORT

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RUMSON'S COFFEE FLAVORED RUM

THE DATA

Category: Rum/Rhum
Sub-Category: Flavored Rum
Origin: Trinidad
Retail Price: \$32
ABV: 40%



HOW TO ENJOY IT

Sip this neat or over ice or go the hot route adding it to coffee drinks or hot chocolate. There also many cocktail possibilities here as the cool coffee notes marry well with a wide array of flavors from citrus to chocolate.

COOL FACTOR

A

Liqueurs are everywhere these days and luckily better than ever as well. Rum is a perfect base for Liqueurs as the inherent sweet flavors act as the ideal canvas for true flavors to shine. **Grade - A**



ANALYSIS



This is a very attractive coffee Liqueur with a super Rum heart. It sure beats the big coffee Liqueur that we all know and it is worthy of all kinds of experimentation in cocktails as the true flavors will mingle well with many spirits. Rumson's can be easily summed up by the brand's slogan, "Life Lived, Life Enjoyed." All that is apparent with the Rumson's brand from their unique take on the Jolly Roger pirate's flag that features a silhouette of a boxer poised atop the iconic skull and crossbones.



TALKING POINTS

FROM RUMSON'S



Aged rum infused with rich and bold Colombian Arabica coffee. Rumson's Coffee Rum is smooth and sweet, with a warm roasted coffee flavor, a hint of vanilla, and a decadent buttery finish. As a mixed drink or neat, this custom blended spirit will please the most discerning palate.

VALUE GRADE



B

This is prices well for the market and a little will go a long way in cocktails or in the evening coffee. **Grade - B**

IN THE GLASS

Appearance: Deep, dark mahogany color.
Aromatics: The nose is unmistakably coffee offering scents of roasted coffee beans as well as brewed coffee, cocoa nibs, vanilla bean, and mocha.
Flavor: The palate supports the nose adding a deep, roasted bean note on the sweet, coffee-centric core with accents of vanilla cream and sweet brown sugar.
Intensity & Texture: Medium-bodied and very well-balanced especially for the style as we are accustomed to these being cloyingly sweet while this offers a brilliant roasted bean edge.

MORE THAN
THE SCORE



FIERCELY
INDEPENDENT