



Spirit - Rum

Taylor's Velvet Falernum Liqueur

Country: Barbados

Region: Caribbean

Producer: R.L. Seales

Distillery: Foursquare Distillery

Style: Spiced

Allergens: Not known

Bottle size: 70cl - abv: 11.0%



It was not until the 1906 Rum Duty Act was passed that the industry began to develop as we know it today. Prior to this, distillation took place on many of the plantations, but the new law meant the distilleries had to obtain a licence and could sell only in bulk.

R.L. Seale is one of Barbados' oldest trading houses, a family-owned business whose involvement in rum making has extended from father-to-son since 1820. The current head distiller, Richard Seale, is one of the region's most innovative distillers and blenders and has a passion for producing perfect rum with great flavour.

The Foursquare Distillery occupies the site of a former sugar factory that dates back to 1636 and is now one of the most modern and efficient rum distilleries in the world. It has been designed to be highly energy efficient and environmentally friendly. The distillery produces light rums in a three-column vacuum still and heavier rums in a modern pot still.

The company produces the island's number one selling white rum, and for export, the Doorly range. Hence many of the Bridgetown trading companies became bottlers, including Martin Doorly & Co, and the growth of branded names began. Martin Doorly evolved into Doorly's Macaw Rum, and became the first bottled rum exported from the island. Doorly's rums are still famous throughout the world and are made at one of the world's most modern rum distilleries.

Legend has it that in 1840 Sir James Taylor Mountjoy discovered Velvet Falernum while touring his kitchen. Upon sampling the sugar cane-based liqueur he declared it a "noble liqueur fit for the Gods!" Later his descendant, John D Taylor, made this famous Bajan Gold Medal beverage and mixer a staple in every Bajan's bar with its uniquely refreshing flavour and refined infusion of lime laced with fine cane syrup and almond.

For cocktails with authenticity try the unique Velvet Falernum which combines cane syrup with Caribbean spices and lime for a simple and refreshing cocktail.

IDEAL SERVE - CORN 'N OIL

*½oz Velvet Falernum - 2oz Doorley's 5 year old Rum
Stir in an old fashion glass filled with ice cubes
Garnish with a slice of lime*

