

# RCS RED BANANA OLEO RUM

THIS RUM IS BANANAS

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## HISTORY

The initial inspiration for this creation came from seeing the red banana trees growing on the Jags Head Coffee Farms in El Salvador. The large leaves give shade to the fragile coffee cherries. The bananas are soft and have a sweet flavour when ripe. Some say they taste like a regular banana, but with a hint of raspberry sweetness. Others find it a cross between a plantain and yellow banana.

Like most good plans, it all started in a bar. But thanks to the pandemic, this was a virtual drinking session with the Ron Colón team. Who doesn't like a good banana daiquiri?

So our quest for the perfect banana flavoring started. It was Eric van Beeck and Danil Nevsky who showed us how to make a good banana oleo syrup. But it was our own brand ambassador and drinks aficionado, Steph DiCamillo, who really gave the #ThisRumIsBananas movement traction. For her company, @cocktailbymail, she created a cocktail with the same name using RCS Dark Aged Rum, homemade banana oleo saccharum, chocolate, and tiki bitters. This was a global success and we went on to create our own RCS Red Banana Oleo.

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## RECIPE

RCS Dark Aged Rum mixed with a maceration and distillate of dried bananas and fresh banana peels. We added sugarcane syrup to finish it off.

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## TASTING NOTES

### Nose

The nose is full of tropical notes as fresh sugar cane and banana balanced by a hint of earthy funk and rounded with a natural sweetness of molasses.

### Palate

The intersection of Ron Colon Blue and Banana create a beautiful bouquet of flavours, upfront roasted cacao followed by both fresh and caramelized banana finishing with a touch of heat and pot still funk.

