

RUM RUNNERS TOOK COMFORT ON THE HIGH SEAS UNDER GLOWING MASTS CAUSED BY ST. ELMO'S FIRE.

NEITHER LIGHTNING NOR ACTUAL FIRE, IT IS A RARE WEATHER PHENOMENON THAT GIVES THE

APPEARANCE OF BURNING MASTS DURING THUNDERSTORMS. IT WAS TRULY EXTRAORDINARY. LIKE

THIS SPIRIT, CRAFTED AND AGED IN THE DOMINICAN REPUBLIC, Burning Mast PROMISES ENTICING

AROMAS OF CARAMEL, VANILLA AND HONEYSUCKLE. THE SILKY RED-HOT FINISH CONSUMES THE PALATE WITH

SENSATIONS OF FRESHLY SLICED CHILI PEPPERS AND CASHEWS.



BARREL AGED HOT PEPPER RUM

★ TASTING NOTES ★

Otroma This deeply golden-colored rum offers a delightfully sweet aroma with prominent notes of honeysuckle, caramel, and vanilla layered with habañero spice and cinnamon.

Taste Initial taste reveals freshly sliced chili peppers upfront, leading to a softer note of cashews. With each sip, habañero spice builds throughout the mid-palate without lingering too long.

Finish Balanced between hot and sweet flavors, the bold red hot finish spreads throughout the mouth with each sip adding more spice.

★ INSPIRATION ★

KIRK AND SWEENEY was a wooden schooner, best known for smuggling rum from the Caribbean to the Northeast during the early years of Prohibition. Legend has it that it was seized off the coast of New York with a massive amount of rum aboard. In the spirit of this rum runner, Kirk and Sweeney Dominican Rum is well worth pursuing.

* DESIGN ≯

The vintage bottle shape was inspired by the historic timeframe of the early 20th century when rum-running was prevalent. An intricately silkscreened design wraps around the circumference of the bottle with a prominent heat meter located on the front. Illustrating the phenomenon of St. Elmo's Fire, the Kirk and Sweeney schooner is featured in the dark of night with burning masts, crashing its way through a storm. On the front of the bottle, BURNING MAST glows with a gradient meant to mimic fire. Just above the brand story, an icon shows the glow of the burning mast phenomenon while a fire red safety foil seal lays over the plugged cork with a chili pepper to correspond with the flavor profile of this barrel aged hot pepper rum.

* PRODUCTION *

Handcrafted in the Dominican Republic, this rum adheres to the very strict regulations to be called "Dominican Rum". The process begins with hand harvested, high quality sugarcane that is processed for fermentation and distillation. The rum is then aged in a variety of American and French oak barrels, with the distiller conducting various steps of dumping, blending and re-barreling through the years. In the final step, Burning Mast was infused with a variety of hot peppers to produce the ultimate barrel aged hot pepper rum.

ALCOHOL 80 PROOF / 40% ALC. BY VOLUME

VOLUME 750 ML

SRP \$49



