



SWORD SWALLOWER RUM



AWARDS

2016 SILVER

**SAN FRANCISCO WORLD SPIRITS
COMPETITION**

2016 BRONZE

AMERICAN DISTILLING INSTITUTE

2017 BRONZE

AMERICAN DISTILLING INSTITUTE

2020 GOLD

LAS VEGAS GLOBAL SPIRIT AWARDS

Wyoming is most definitely an out of character place to make rum. But as lovers of rum, we wanted to make it part of our portfolio. We reverse engineered this rum to be perfect in one of our all-time favorite cocktails: the classic daiquiri. For that, we needed a crisp and bright rum that would bring complimentary flavors to the fresh lime in a daiquiri. A common theme among Backwards spirits, we again wanted this product to reflect the best of the base ingredient without being covered up by any sweeteners or flavors added after the fact.

DESCRIPTION

- 40% ABV
- Made from scratch with 100% Louisiana evaporated cane juice, where molasses has not been removed
- Fermented with a yeast that produces tropical fruit notes
- Double distilled in a custom German made copper still

TASTING NOTES

NOSE: Vanilla, cane, and powdered sugar with juicy tropical fruit

TASTE: Yummy and rummy with a bountifully fruity profile, and a long, semi-dry finish

HOW TO DRINK IT

- Designed for a classic daiquiri
- In your favorite white rum-based cocktail, mojito, or Cuba Libre with lots of lime

KEY SELLING POINTS

- Fresh and fruity
- No added sweeteners or flavors
- Versatile