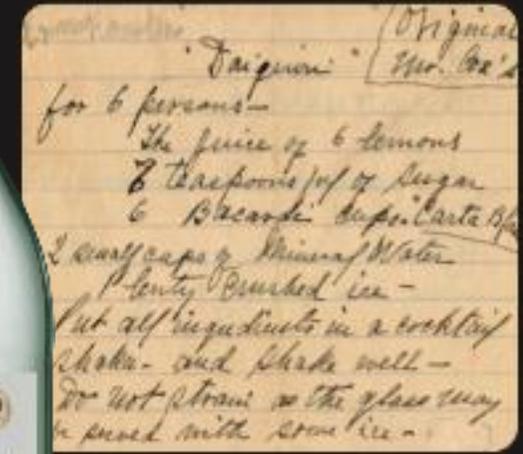


BACARDÍ HERITAGE 44.5%



| | |
|--------------------|---|
| APPEARANCE/FEEL | CLEAR, LIGHT & CRISP |
| HERITAGE | Blended to the same strength and flavour profile as it was in 1909, BACARDÍ HERITAGE 44.5% allows bartenders to authentically recreate THE ORIGINAL DAIQUIRI – as evidenced by <i>Jennings Cox's</i> diary insert featuring the recipe. |
| TASTING NOTES | LIGHT & AROMATIC with delicate FLORAL flavours, this luxurious, CREAMY rum boasts citrus, vanilla & almond notes for a DRY FINISH. |
| KEY SERVES | THE ORIGINAL DAIQUIRI |
| PRODUCTION PROCESS | Made with the same bottling strength as DON FACUNDO BACARDÍ'S ORIGINAL RUM, BACARDÍ HERITAGE 44.5% is a molasses-based rum that's blended by hand with AMERICAN WHITE OAK & CHARCOALS. |
| ABV | 44.5% |
| AVAILABLE SIZES | 75cl |



THROUGH THE BOTTLE – BACARDÍ HERITAGE 44.5%



△ CLEAR, LIGHT & CRISP
RUM FOR THE
ORIGINAL Daiquiri.

A recreation of the earliest blend (and bottle) for BACARDÍ CARTA BLANCA rum. It's inspired most of our Legacy Cocktails, and allows craft bartenders to expertly recreate the original recipes.

44.5% was the original strength of BACARDÍ CARTA BLANCA rum in 1862, which allows the FLORAL AND CITRUS NOTES to become more pronounced.



Signature of the MAESTRO DE RON BACARDÍ who created this original blend, using a revolutionary rum-making process that has been passed down for more than 150 years.



This product has been recreated for the MOST INFLUENTIAL BARS IN THE WORLD – with *distribution limited to 1,500 venues*, where it's used to make THE ORIGINAL DAIQUIRI.

DAIQUIRI

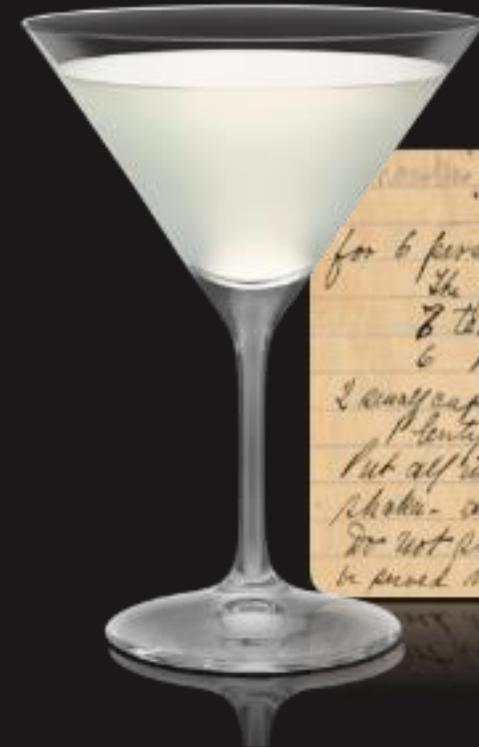


RECIPE

40ml **BACARDÍ** HERITAGE
44.5%
25ml lime juice
1tsp sugar
Ice

METHOD

1. Pour **BACARDÍ** HERITAGE 44.5% into a cocktail shaker
2. Add lime juice
3. Add 1tsp of caster sugar and plenty of ice
4. Shake well
5. Strain into a chilled cocktail glass



*Original
Mr. Co's*
Daiquiri
for 6 persons -
The juice of 6 lemons
8 teaspoons of Sugar
6 Bacardi Super. Carta Opa
2 small caps of Mineral Water
Plenty crushed ice -
Put all ingredients in a cocktail
shaker - and shake well -
Do not strain as the glass may
be served with some ice -

THE DAIQUIRI STORY



This classic was created in 1898. In need of a cooling drink in the tropical heat, an American mining engineer in the CUBAN TOWN OF DAIQUIRI shook **BACARDÍ** SUPERIOR rum and lime with ice. Served ice cold at a time when ice was considered a luxury, the DAIQUIRI became the epitome of sophisticated drinking. **BACARDÍ** HERITAGE is a recreation of the original **BACARDÍ** SUPERIOR rum, blended to the same flavour profile and alcoholic strength as it was when this cocktail was originally introduced in the US.