



BOMBARDA

❖ EXQUISITE RUMS ❖

from the
CARIBBEAN



A REVOLUTIONARY RUM FOR THE VICTORIOUS SPIRIT !

BOMBARDA'S AWARD WINNING RUM BLENDS AND LIMITED EDITION

RELEASES ARE A SALUTE TO THE COMMANDERS, PRIVATEERS, AND

BUCCANEERS THAT WERE VICTORIOUS AT SEA THROUGH THE AGES.

MASTERFULLY BLENDED & TROPICALLY AGED IN SELECT OAK, BOURBON,

ARMAGNAC OR WHISKY BARRELS FOR A FURIOUS FLAVOR. AT BOMBARDA,

WE LIKE TO SAY "VICTORI SPOLIA".

TO THE VICTORS, THE SPOILS.



BOMBARDA

DRAKE RUM

3-5 YEAR RARE DARK RUM BLEND

A CARIBBEAN RUM THAT
SPEAKS THE TRUTH

UNCOMPROMISED. No added sugars, caramel or colorants. No cold filtration. Gluten-free.

SHOWING OUR MATURITY. Our masterfully crafted blends show the real age classification. We don't use the controversial solera system.

PORTS OF CALL. We proudly list our origins.

- TASTING NOTES -

Full-bodied, bold & fruity. A perfect rum to drink neat. Armed with a pleasant Jamaican funk that leads to a warmth that does not burn. Citrus & apricot hints, butterscotch, honey and dark chocolate. Enjoy Drake neat or in a classic rum cocktail.



BOMBARDA'S LOST BARREL BLENDS
are PREMIUM DARK RUMS from

The Caribbean

TROPICALLY AGED & MASTERFULLY BLENDED
FOR A FURIOUS FLAVOR

A 3-5 YEAR RARE DARK RUM BLEND OF 5 ORIGINS

**JAMAICA, BARBADOS, GUATEMALA,
VENEZUELA & DOMINICAN REPUBLIC.**

ARSENAL	3-5 YEAR OLD DARK RUM BLEND		
BARRELS	BOURBON & WHITE OAK		
VOLUME	750 ml	ALCOHOL	40%/VOL
SALES	captainjames@bombardarum.com • 561.479.6355		

- BATTLE READY COCKTAIL - DRAKE'S SLING

- 1 oz Bombarda Drake Rum
- 1 oz White Rum
- 2 oz Pineapple Juice
- 1 oz Orange Juice
- ½ oz Lime Juice
- ½ oz Grenadine
- Garnish: Cherry & Orange Slice



Stir the first 5 ingredients in a hurricane glass then top with ½ ounce grenadine, which will settle to the bottom and create a gradient effect. Serve garnished with an orange slice and cocktail cherry! The first printed record of a punch dates back to 1632 in English documents, a concept borrowed from India. Modern punch evolved in the 1650's with Jamaican rum. Some of the oldest punches are rum-based, and were made using the following recipe in a rhyme: "One of Sour, Two of Sweet, Three of Strong, Four of Weak."



BOMBARDA

CULVERIN RUM

5-8 YEAR RARE DARK RUM BLEND

A CARIBBEAN RUM THAT
SPEAKS THE TRUTH

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- TASTING NOTES -

Golden straw color. Aromas of caramel gelato and sandalwood with a lean, bright, dryish light body and a peppery, brisk baking spices and cracked pepper finish. An easy-going Rum that will be very versatile in the home bar.



AWARD-WINNING BLEND



86 POINTS
BEVERAGE TESTING INSTITUTE
SILVER AWARD



2nd PLACE
BEVERAGE TESTING INSTITUTE
BEST RUM IN A
DAIQUIRI 2021

BOMBARDA'S LOST BARREL BLENDS

are PREMIUM DARK RUMS from

The Caribbean

TROPICALLY AGED & MASTERFULLY BLENDED
FOR A FURIOUS FLAVOR

A 5-8 YEAR RARE DARK RUM BLEND OF 3 ORIGINS

**DOMINICAN REPUBLIC, PANAMA
& BARBADOS.**

ARSENAL	5-8 YEAR OLD DARK RUM BLEND		
BARRELS	BOURBON & WHITE OAK		
VOLUME	750 ml	ALCOHOL	43%/VOL
SALES	captainjames@bombardarum.com • 561.479.6355		

- BATTLE READY COCKTAIL - THE CULVERIN KILLER

- 2-4 oz Bombarda Culverin Rum
- 4 oz Pineapple Juice
- 1 oz Orange Juice Freshly Squeezed
- 1 oz Coconut Cream
- Garnish - Nutmeg & Pineapple Wedge



Add the rum, pineapple juice, orange juice and cream of coconut to ashaker with ice and shake vigorously until well-chilled. Strain into a hurricane glass or snifter over crushed ice. Garnish with freshly grated nutmeg and a pineapple wedge. Serve with a straw.

Great addition to any Waterfront or island Bar Menu.

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BOMBARDA

FALCONET RUM

8-15 YEAR RARE DARK RUM BLEND

A CARIBBEAN RUM THAT
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SHOWING OUR MATURITY. Our masterfully crafted blends show the real age classification. We don't use the controversial solera system.

PORTS OF CALL. We proudly list our origins.

- TASTING NOTES -

Gold color. Aromas of kiwi, green plantain, sarsaparilla, and cinnamon with a satiny, vibrant, dry medium-to-full body and a warming, layered, long roasted pineapple, tamarind, allspice, and toasted brioche with cinnamon and sugar finish. A rock solid, twangy Rum that's perfect for most any occasion; sip, cocktail and share this delicious and flavorful spirit.



AWARD-WINNING BLEND



92 POINTS
BEVERAGE TESTING INSTITUTE
GOLD AWARD



1st PLACE
BEVERAGE TESTING INSTITUTE
BEST RUM IN A
DAIQUIRI 2021

BOMBARDA'S LOST BARREL BLENDS
are PREMIUM DARK RUMS from

The Caribbean

TROPICALLY AGED & MASTERFULLY BLENDED
FOR A FURIOUS FLAVOR

AN 8-15 YEAR RARE DARK RUM BLEND OF 4 ORIGINS

DOMINICAN REPUBLIC, PANAMA,
TRINIDAD & GUYANA

ARSENAL	8-15 YEAR OLD DARK RUM BLEND		
BARRELS	BOURBON & WHITE OAK		
VOLUME	750 ml	ALCOHOL	43%/VOL
SALES	captainjames@bombardarum.com • 561.479.6355		

- BATTLE READY COCKTAIL - THE FALCON DAIQUIRI

Platinum Award winning cocktail. 2021 BTI Champion

- 2 oz Light Rum
- 1 oz Triple Sec
- 1 oz Fresh Lime Juice
- Garnish: Lime Twist
- ¾ oz Demerara Sugar Syrup



Blend ice, rum, lime juice, triple sec, and 1 teaspoon sugar in a blender on the highest setting until smooth, 15 to 20 seconds. Pour into glass. Spread 2 tablespoons of sugar in a thin layer onto a small plate. Rub lime wedge around the rim of a glass. Dip the glass rim in sugar to coat. Pour blended beverage into the prepared glass to serve.

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BOMBARDA

• MIDNIGHT BATTLE EDITION •

FALCONET RUM

8-15 YEAR RARE DARK RUM BLEND

A CARIBBEAN RUM THAT
SPEAKS THE TRUTH

UNCOMPROMISED. No added sugars, caramel or colorants. No cold filtration. Gluten-free.

SHOWING OUR MATURITY. Our masterfully crafted blends show the real age classification. We don't use the controversial solera system.

PORTS OF CALL. We proudly list our origins.

- TASTING NOTES -

Gold color. Aromas of kiwi, green plantain, sarsaparilla, and cinnamon with a satiny, vibrant, dry medium-to-full body and a warming, layered, long roasted pineapple, tamarind, allspice, and toasted brioche with cinnamon and sugar finish. A rock solid, twangy Rum that's perfect for most any occasion; sip, cocktail and share this delicious and flavorful spirit.



AWARD-WINNING BLEND



92 POINTS
BEVERAGE TESTING INSTITUTE
GOLD AWARD



1st PLACE
BEVERAGE TESTING INSTITUTE
BEST RUM IN A
DAIQUIRI 2021

BOMBARDA'S LOST BARREL BLENDS
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TROPICALLY AGED & MASTERFULLY BLENDED
FOR A FURIOUS FLAVOR

AN 8-15 YEAR RARE DARK RUM BLEND OF 4 ORIGINS

DOMINICAN REPUBLIC, PANAMA,
TRINIDAD & GUYANA

ARSENAL	8-15 YEAR OLD DARK RUM BLEND		
BARRELS	BOURBON & WHITE OAK		
VOLUME	750 ml	ALCOHOL	43%/VOL
SALES	captainjames@bombardarum.com • 561.479.6355		

- BATTLE READY COCKTAIL - THE FALCON DAIQUIRI

Platinum Award winning cocktail. 2021 BTI Champion

- 2 oz Light Rum
- 1 oz Triple Sec
- 1 oz Fresh Lime Juice
- Garnish: Lime Twist
- ¾ oz Demerara Sugar Syrup



Blend ice, rum, lime juice, triple sec, and 1 teaspoon sugar in a blender on the highest setting until smooth, 15 to 20 seconds. Pour into glass. Spread 2 tablespoons of sugar in a thin layer onto a small plate. Rub lime wedge around the rim of a glass. Dip the glass rim in sugar to coat. Pour blended beverage into the prepared glass to serve.

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BOMBARDA

FORMIDABLE RUM

18 YR BARBADOS RARE DARK RUM

A CARIBBEAN RUM THAT SPEAKS THE TRUTH

UNCOMPROMISED. No added sugars, caramel or colorants. No cold filtration. Gluten-free.

EXQUISITE & SMOOTH. Hoisted from the depths of a secret cellar in one of Barbados best rum distilleries. Our flagship limited edition Formidable 18 delivers a flavorful blow worthy of an admiral's salute.

PORTS OF CALL. We proudly list our origins.

- TASTING NOTES -

Golden yellow color. Complex, earthy aromas and flavors of hot copper pot on a wood campfire, plantains foster, incense, and propolis with a slightly chewy, lively, dry-yet-fruity medium-full body and a peppery, elaborate, very long finish with impressions of spiced nougat, carob cream, vanilla pod, and tobacco leaf. A fantastically rich and exotic aged pot still rum bursting with flavor; this will be triumphant as a sipper with cigars or in the very finest of top shelf cocktails.



AWARD-WINNING RUM



93 POINTS
BEVERAGE TESTING INSTITUTE
GOLD AWARD

BOMBARDA'S SHIP OF THE LINE
are LIMITED EDITION DARK RUMS from

The Caribbean

Formidable 18 -
A Rare, Cask
Aged Barbados



18 Year old Rum
worthy of an
Admiral's Salute.

Splice the Mainbrace

ARSENAL	18 YEAR OLD BARBADOS DARK RUM		
BARRELS	TROPICALLY AGED IN OAK & BOURBON		
VOLUME	750 ml	ALCOHOL	43%/VOL
QUANTITY	LIMITED RELEASE - 853 BOTTLES ONLY		
SALES	captainjames@bombardarum.com • 561.479.6355		

- BATTLE READY COCKTAIL - ARROGANTLY OLD FASHIONED

- 2 oz Bombarda Formidable 18
- 1 Teaspoon Demerara Syrup
- 1 Teaspoon Allspice Dram
- 2 Dashes Orange Bitters
- 2 Dash Of Angostura Bitters



Place a large ice cube into an Old Fashioned glass. Add the rum, demerara syrup, allspice dram and both bitters, and stir until well-chilled. Garnish with an orange peel.

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BOMBARDA

✂️ DARK CARIBBEAN RUM ✂️



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