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’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.

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.

- AWARD-WINNING BLEND -

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’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.

**Awards**

<table>
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<tr>
<th>Award</th>
<th>Score</th>
<th>Year</th>
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</thead>
<tbody>
<tr>
<td>2nd Place</td>
<td>86 Points</td>
<td>2021</td>
</tr>
</tbody>
</table>

**Barrel Composition**

- 5-8 Year Old Dark Rum Blend
- Bourbon & White Oak

**Volume**

750 ml

**Alcohol**

43%/Vol

**Sales**

captainjames@bombardarumco.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 a shaker 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.

**Website**

BombardaRum.com • @bombardarumco

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BOMBARDA

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 cinamint 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.

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

<table>
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<tr>
<th>ARSENAL</th>
<th>8-15 YEAR OLD DARK RUM BLEND</th>
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</thead>
<tbody>
<tr>
<td>BARRELS</td>
<td>BOURBON &amp; WHITE OAK</td>
</tr>
<tr>
<td>VOLUME</td>
<td>750 ml</td>
</tr>
<tr>
<td>ALCOHOL</td>
<td>43%/VOL</td>
</tr>
<tr>
<td>SALES</td>
<td><a href="mailto:captainjames@bombardarum.com">captainjames@bombardarum.com</a></td>
</tr>
</tbody>
</table>

BATTLE READY COCKTAIL:

THE FALCON DAIQUIRI

Platinum Award winning cocktail. 2021 BTI Champion

- 2 oz Light Rum
- 1 oz Fresh Lime Juice
- ¾ oz Demerara Sugar Syrup

- 1 oz Triple Sec
- Garnish: Lime Twist

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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BOMBARDIA

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 cinamint 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

BOMBARDIA’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 Fresh Lime Juice
- ¼ oz Demerara Sugar Syrup

- 1 oz Triple Sec
- Garnish: Lime Twist

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'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

AWARD-WINNING RUM

18 YEAR OLD 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-get-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.

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.
SALES TEAM

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