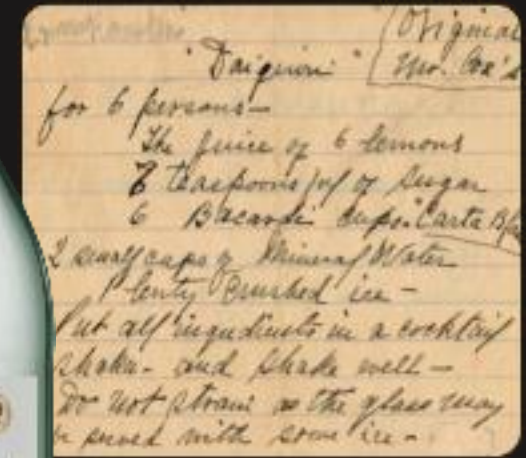


## BACARDÍ HERITAGE 44.5%



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 Jennings Cox’s 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%



A 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

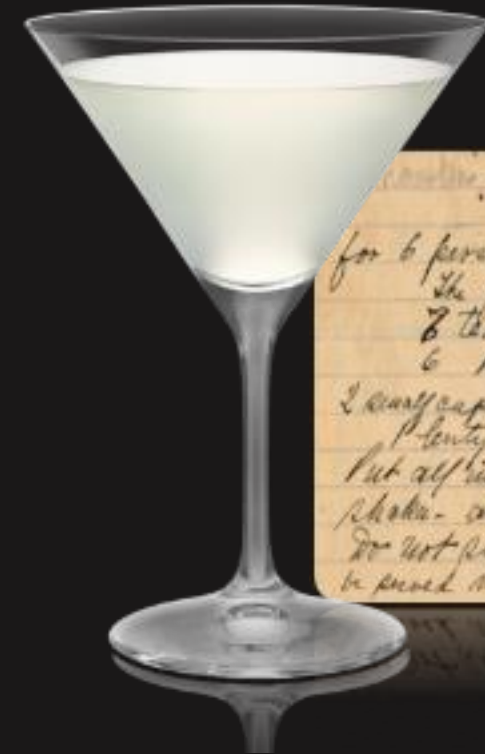


## RECIPE

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. Cox's*  
**Daiquiri**  
for 6 persons -  
The juice of 6 lemons  
8 teaspoons of Sugar  
6 Bacardi Super. Carta Opa  
2 small cups 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.

