



OLD ST.CROIX

1838

Black Barrel® NAVY SPICED

CRAFTED FOR COCKTAILS.
AGED WITH CHARACTER

Old St. Croix Black Barrel Navy Spiced was developed in close collaboration between our Master Distiller and experienced bartenders—with one goal in mind: to elevate your cocktails.

This spiced blend is based on the same casks as our Navy Collection and delivers a dark, full-bodied, and aromatic flavor profile. As the name suggests, Black Barrel is aged in heavily charred oak barrels. The charred surface reduces tannins and opens the wood's pores, resulting in a softer, rounder, and more complex character.

The taste is bold and balanced—with warm spices, dark sweetness, and a richness that adds depth to any drink. Perfect for a Cuba Libre, a Dark 'n' Stormy, or any cocktail where quality takes center stage. But Black Barrel also shines sipped neat or over ice, when the moment calls for something extra.

Turn up the flavor—take the helm behind the bar.



TASTING NOTES

<i>Aroma</i>	Mocha, walnuts, burnt figs and lightly burnt notes of oak
<i>Taste</i>	Christmas spices and dark chocolate unite in a deep, rich taste.
<i>Finish</i>	he mocha taste returns and tones out gradually
<i>Color</i>	Walnut



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