

MOKO RUM

8YR RUM



Enticingly smooth with aromas of vanilla, caramel and maple syrup which are supplemented by woody notes with touches of macadamia. Long beautiful finish with well developed peppery character which elegantly enhances the diverse sensations produced by six months of aging in Cognac casks.

Category: Rum

Area of Production: Panama

Ingredients: Sugar Cane

Alcohol Content: 42%

Distillation: fermented and distilled in tall columns at high temperature

Ageing: 8 years in ex Bourbon barrels, then transferred to Cognac, France, aged 6 months in Cognac casks and bottled

Filtration: non-chill filtered

p.s. scroll for cocktail recipes...

COCKTAILS

MANHATTAN



Ingredients:

2 oz Moko 8 Year Rum
1 1/2 oz Silvio Carta 'Mazzini' Vermouth Rosso
2 dashes aromatic bitters

Preparation:

In a mixing glass filled with ice, add rum, vermouth, and bitters. Stir and strain directly into a chilled glass. Garnish with a maraschino cherry

OLD CUBAN



Ingredients:

2 oz Moko 8 Year Rum
2 1/2 oz Isotta Manzoni 'Cuvée Giuliana' Prosecco
1 oz freshly squeezed lime juice
1 oz simple syrup
2 dashes aromatic bitters

Preparation:

Gently muddle mint with lime juice. Add rum, simple syrup, and bitters. Shake and strain into a chilled glass. Top with prosecco

EL PADRINO



Ingredients:

2 oz Moko 8 Year Rum
3/4 oz almond liqueur
1/4 oz Braida Grappa 2018
2 dashes orange bitters
1 dash chocolate bitters

Preparation:

Stir all ingredients in a mixing glass and strain into a glass over a large ice cube. Finish with orange peel expression