

MOKO RUM

AGRUM



A sweet note on the nose deliciously enchanced by a sublte bouquet of tropical fruits, grapefruit and a touch of yuzu. Pleasant freshness on the palate and a spicy aftertaste.

Category: Spiced Rum

Area of Production: Trinidad and Tobago, Jamaica

Ingredients: Sugar Cane, yuzu, grapefruit

Alcohol Content: 40%

Distillation: distilled and infused with macerated grapefruit and yuzu

Ageing: ex Boubron barrels aged in Trinidad

Filtration: non-chill filtered

p.s. scroll for cocktail recipes...

COCKTAILS

HEMINGWAY DAIQUIRI



Ingredients:

- 2 oz Moko Agrum Rum
- 1/2 oz maraschino liqueur
- 3/4 oz lime juice
- 1/2 oz grapefruit juice

Preparation:

Shake all ingredients and strain into a chilled coupe.
Garnish with a lime wheel

EL SIGLO



Ingredients:

- 3/4 oz Moko Agrum Rum
- 1 1/2 oz Amaro Camatti
- 1 oz lime juice
- 3/4 oz almond milk syrup
- 3 drops Heimat Rhubarb Liqueur

Preparation:

Shake all ingredients with ice and strain into a Nick & Nora glass. Garnish with a lemon twist

ZOMBIE



Ingredients:

- 1 oz Mr. Three & Bros. Ginger Falernum
- 1/2 oz Moko Agrum Rum
- 1/2 oz cinnamon syrup
- 1 oz white grapefruit juice
- 2/3 oz lime juice

Preparation:

Shake all ingredients and pour into a tall glass. Top with pebble ice.