

# MOKO RUM

## MOKO RUM

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*Beautiful amber color in the glass. Delicate aromas of exotic fruits, coconut and toasted almonds. Fresh and round with more tropical aromas on the palate and a round, smooth finish.*

**Category:** Rum

**Area of Production:** Trinidad and Tobago, Jamaica

**Ingredients:** Sugar Cane

**Alcohol Content:** 40%

**Distillation:** fermented and distilled in tall columns at high temperature

**Ageing:** 3-5 years in ex Bourbon barrels aged in Trinidad, then transferred to Cognac, France for bottling

**Filtration:** non-chill filtered

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## EL PRESIDENTE

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**Ingredients:**

1 1/2 oz Moko Rum

3/4 oz Ulrich Vermouth Bianco

1/4 oz orange liqueur

1/2 tsp Heimat Raspberry Liqueur

**Preparation:**

Mix all ingredients in a copper mug over crushed ice.

Garnish with a lime wedge and mint

## FIVE ISLAND FLAMINGO

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**Ingredients:**

2 oz Moko Rum

2 oz Grapefruit soda

**Preparation:**

Build ingredients in a glass with ice. Garnish with a lime wedge



## BLACK MANHATTAN

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**Ingredients:**

2 oz Moko Rum

1 oz Amaro Nepèta Majora

2 dashes aromatic bitters

**Preparation:**

Combine rum, amaro, and bitters in a mixing glass with ice.

Strain into a chilled glass. Garnish with a luxardo cherry