

# MOKO RUM

## SPICED RUM

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*Rich aromas of vanilla, nutmeg and cinnamon on the nose. Round and peppery on the palate with long lasting notes of nutmeg and caramel.*

**Category:** Rum

**Area of Production:** Panama

**Ingredients:** Sugar Cane, Vanilla beans

**Alcohol Content:** 40%

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

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

**Filtration:** non-chill filtered

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

# COCKTAILS

## MAITAI



### Ingredients:

- 2 oz Moko Spiced Rum
- 1 oz orange liqueur
- 1/2 oz freshly squeezed lemon
- 1/2 oz almond liqueur

### Preparation:

Shake all ingredients and strain into a glass with fresh ice. Garnish with a pineapple wedge and cherry

## RASPBERRY MOJITO



### Ingredients:

- 2 oz Moko Spiced Rum
- 1 oz Heimat Raspberry Liqueur
- 1/2 oz simple syrup
- fresh mint leaves & lime wedges

### Preparation:

Add all ingredients to a glass and gently muddle. Stir and top with club soda.

## CUBA LIBRE



### Ingredients:

- 1 1/2 oz Moko Spiced Rum
- 3 oz cola
- 2 lime wedges

### Preparation:

Squeeze lime wedges and drop into a glass over ice. Add rum and cola and stir. Garnish with a lime wedge