

TIKI LOVERS

Passion for Rum



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TIKI LOVERS

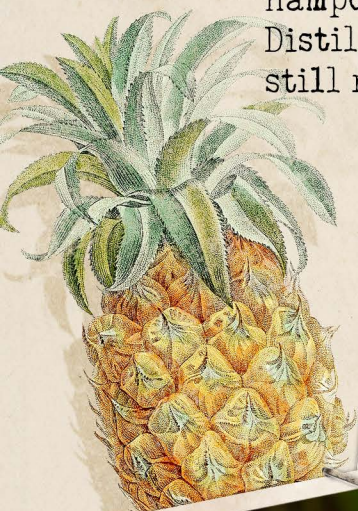
Pineapple



... has its roots in the past, when Caribbean distillers were macerating fresh pineapples in high proof sugar cane spirit, thereby adding an extra dimension of fruity layers to the rum.

Created in 2015, TIKI LOVERS Pineapple is based on all natural extracts of tropical pineapples sourced from South America. The fruits are harvested at the peak of ripeness and their sweet and seductive juice extracted by pressing. The unfermented juice is then stripped of some of its water content to emerge as a complex pineapple extract that does not water down the blend of rums.

The rum blend is composed of aged & unaged Jamaican pot-still rum from Hampden Estate and Worthy Park, 3-year-old Barbados Rum from Foursquare Distillery, aged in former Bourbon Whiskey barrels, and some young column still rums from both Trinidad and Guyana.



Pineapple Sour

PINEAPPLE SOUR

50 ml	Tiki Lovers-Pineapple
30 ml	fresh Lemon Juice
20 ml	Sugar Syrup (1:1 Sugar : Water)

Shake all the ingredients with ice and strain into a tall glass filled with ice.



Golden Negroni

GOLDEN NEGRONI

45 ml	Tiki Lovers-Pineapple
30 ml	Aperitif Bitter Liqueur
30 ml	Sweet Red Vermouth

Build in rock glass filled with ice and garnish with an orange peel.

Worldwide Distributor:
Haromex Development GmbH
Weiherfeld 46 • 41379 Brueggen • Germany

Logistics: 700 ml • 45 % Alc. by Vol. (90 Proof)
Bottles per case: 6 • Case weight: 6 kg
Case size in cm: 22.4 x 15.2 x 29.6
Cases per pallet: 100, Cases per layer: 20