

# MARAUDA

## 'STEELPAN RUM'

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*Opens with an enticing aroma of flambéed bananas that gives way to a peppery mouthfeel. Notes of ripe fruits, vanilla custard, and taffy are edged with a grassy summer hay quality.*

**Category:** English aged rum

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

**Ingredients:** Molasses

**Alcohol Content:** 42%

**Distillation:** Copper pot still

**Aging:** 53 gallon American white bourbon barrels

**Filtration:** non-chill filtered

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

# COCKTAILS

## EL PRESIDENTE

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**Ingredients:**

- 1 1/2 oz Marauda Steelpan 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 Marauda Steelpan 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 Marauda Steelpan 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