

CALIFORNIA Falernum



A domestic falernum with a California made Jamaican style rum as base.

Another funky expression where the proprietary Jamaican style rum brings depth and harmony to the final product while maintaining the lime and allspice notes that are expected from Falernums. This expression is a hand-crafted high quality falernum that will not only work in your classic Tiki cocktails – it will also work as a base and modifier in all kinds of cocktails.

BASE: Jamaican style California Produced Rum
Ingredients: Lime peel, Lime juice, Ginger, Almond, Cloves, Allspice, Cardamom, Bitter Orange Peel, Cacao nibs, Orange peel, Cane Sugar
(200g/L)

The perfect combination of spice, sweetness and proof for all your cocktail desires!

Bottled at 30°/o ABV in Bar top, 750ml Glass

Grade A fancy molasses, fermented using special rum yeast are blended with the spice infusion to bring the right level of Tiki to every bottle.



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