

Tiki Lover's Pineapple bas 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 deliciousness to the rum. Based on all natural extracts of tropical pineapples, combined with a blend of aged Jamaican pot still rum, Barbados rum and some young column still rums from both Trinidad and Guyana, the flavors of sugar cane mingle elegantly with fruity layers of juicy pineapple that will evoke the flavor of the Caribbean islands.

Tiki Lovers

mean

LOGISTICS

700 ml, Alc. 45 % Vol. (90 Proof), Bottles per Case: 12

RECIPES

PIÑA COLADA

40 ml Tiki Lovers - Pineapple 30 ml Cream of Coconut 90 ml Pineapple Juice 10 ml Cream (optional)

Sbake all ingredients with ice and strain into a tiki glass filled with ice.

PINEAPPLE POP

50 ml Tiki Lovers - Pineapple 20 ml Lime Juice 10 ml Sugar Syrup 40 ml Soda Water

Sbake all ingredients (except soda water) with ice, strain into a long drink glass filled with ice, add soda water and stir.

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