

TAKAMAKA



TAKAMAKA DARK SPICED RUM

70CL | 38%

RUM BLENDED WITH TROPICAL SPICES

Part of the Seychelles Series from Takamaka, Dark Spiced Rum is the local's favourite, produced using local spring water and molasses sourced across the Indian Ocean. This is a blend of unaged column and pot still rum with added natural essences including vanilla, papaya, and tropical spice.

NOTES OF VIBRANT TROPICAL FRUIT AND LOCAL SPICES

On the nose are notes of baking spices and papaya, followed on the palate by dried tropical fruit, vanilla, and caramel. Grassy, oaky undertones run through the rum, with vanilla, black pepper, and distinctive papaya returning on the finish.

THE SPIRIT OF THE SEYCHELLES

For Takamaka the Seychelles Series is where it all began. This range of molasses-based rums is a true expression of the tropical island paradise that Takamaka calls home.

LOCAL FAMILY-OWNED RUM

Takamaka was founded over 20 years ago by brothers Bernard & Richard d'Offay, with a shared dream to produce a rum that celebrates the character and people of their beautiful home of the Seychelles, and put them in the same conversation as other legendary rum producing islands around the globe.



DARK & SPICY

Combine 50ml Takamaka Dark Spiced Rum, 5ml lime juice and 2 dashes of Angostura bitters. Top with ginger beer and garnish with a lime wedge.


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