

TAKAMAKA



TAKAMAKA ZEPIS KREOL RUM

70CL | 43%

AGED & PRESSED RUM WITH KREOL SPICES

Takamaka Zepis Kreol is a mature spiced rum designed for sipping, macerated with locally grown Seychelles spices and rested in oak casks.

NOTES OF COMPLEX AND RICH KREOL SPICES

Takamaka Zepis Kreol is a deep and rich spiced rum with a balanced blend of local cinnamon, nutmeg, cloves and Katrepis, with a subtle hint of vanilla and just a touch of island sweetness.

INNOVATIVE AND COMPLEX PRODUCTION

Takamaka Zepis Kreol is a blend of pot and column distilled molasses rum macerated with locally grown natural spices, then pressed with ex-merlot wood fines and blended with 8-year-old Bajan Foursquare rum, before finally resting for 60 days in ex-bourbon casks before bottling.

THE ST ANDRÉ SERIES

The St André Series is a collection of rums that really showcase what Takamaka are about as distillers and blenders. They have been crafted to showcase the brand's rich heritage and Kreol traditions, whilst simultaneously pushing the boundaries of conventional rum making.

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.



BEST SIPPED NEAT

Takamaka Zepis Kreol is best sipped neat or on the rocks to experience the complexity and unique blend of local spices.


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sales@specialitybrands.com
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