

NAGA MALACCA INDONESIAN SPICED RUM

Spirits Corner

Indonesia is the largest producer of spices in the world. So, creating a spicy Naga rum was a matter of course. This rum is named Malacca, the port in Maylasia from which ships laden with Asian fruits and spices departed for Europe.

Naga is a mythical creature found in Buddhism and Hinduism across various Southeast Asian cultures. It is believed to be a semi divine, half human and half serpent being. They are believed to have either a human head or a dragon head. The Nagas are one of the cultural and mythological links that unite the immense territory that stretches from the Bay of Bengal to the Java Sea, from the Indian Ocean to the Pacific Ocean.

The figure of Naga is associated with water and fertility; the naga can be protective, nurturing and even creative. Although they live in their own kingdom, it is believed that some nagas can transform themselves to visit the world of humans in the form of a snake or a handsome young man. Naga dragons are often seen as protectors of treasures, sacred places, and kingdoms. They are associated with the protection of waters and natural riches. They are linked to water and are considered deities of rain and rivers, bringing fertility to the land. In many legends, Naga dragons possess great wisdom and magical powers. They can bless or curse humans.



PRODUCT OVERVIEW



TASTING NOTES

- Aromas of sweet citrus
- Kumquat imparts lemony and orangey tones
- Fresh Jambu and subtle hints of lemongrass and cinnamon
- Moderate sweetness



SERVING RECOMMENDATIONS

- On ice with a lemon zest
- Mixed with Ginger Beer or Cola (Fentiman's for example)

ASIAN MARTINI ESPRESSO COCKTAIL

- 1.5 oz Naga Malacca
- .75 Espresso
- .75oz Fair Café Liqueur
- .25 oz Simple Syrup

Add all ingredients to a cocktail shaker. Add ice and shake hard. Strain into a coupe. Garnish with three espresso beans on foam.

PRODUCTION PROCESS

Molasses sourced from Indonesia

Well Water

Chinese Pot Still Distillation

Columns Still Distillation

Blending of rums**

Slow Aging process for 1-2 years in Ex-Bourbon Barrels***

New Distillate ships to Spain

Burnt Cane Sugar + Infusion of Jumbu, Cinnamon and Kumquat

Naga Malacca Indonesian Spiced Rum

ALC:/VNI





^{* 48} Hours fermentation time in steel vats

^{**3} different rums consisting of 68%, 72% and 78% ABV

^{***} Underground warehouse for temperature control

DISTRIBUTOR

BOT

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN

SKU



FULL PRODUCT LINE



