



# COFFEE INFUSED WHISKEY LIQUEUR

Jumping Goat

## BRAND OVERVIEW

Jumping Goat is a cold brewed coffee liqueur made using the finest quality, batch roasted coffee beans. Sugar and spices and the purest of New Zealand mineral water give the final product a smooth taste.

Jumping Goat Coffee Infused Whiskey Liqueur uses a pure New Zealand whey vodka, blended with a Highlands Scotch that provides a pleasant nutty sweetness, cradled with a hint of smoke. Proofed to 33% ABV, this liqueur proves extremely versatile and provides similar awakening effects you come to expect from a quality coffee liqueur.

With an initial nose of smoky whisky, this spirit tastes of a very real and freshly ground coffee upfront. Produced for the whisky lovers, a smooth and smoky whisky taste lingers and the higher ABV gives drinkers a nice warming of the insides. A perfect flavor fusion of coffee and whisky.

Jumping Goat Cold Brewed Coffee Liqueur is best served with creamy or nutty counterparts. Carajillo's and Espresso Martinis are the ideal cocktails to display this elegant liqueur.



## JUMPING GOATS ... LITERALLY

Jumping Goat is named after the goats herded by Kaldi in Ethiopia and their mystical energy gained from eating coffee berries.

## PRODUCT OVERVIEW



### TASTING NOTES

- Bittersweet, slightly smoky and nutty
- Hints of cinnamon and allspice give an earthy taste
- Light, yet round body
- Notes of dark chocolate



### SERVING RECOMMENDATIONS

- Serve neat or chilled
- Shake with vodka for a lively Espresso Martini
- Get tropical with passion fruit and pineapple and coffee combinations



### PRODUCTION PROCESS

PAPUA NEW GUINEA

Imported  
Coffee

Coffee Blended  
X Roasted

24 HOUR MACERATION

Coffee + Natural Spices  
+ Mineral Water

Filter

BLENDED

Double Distilled  
Whey Vodka

Highlands  
Scotch

Local New Zealand  
Spring Water

Jumping Goat Coffee  
Infused Whiskey Liqueur

TOMINTOUL MORAY, SCOTLAND

33%  
ALC/VOL

750mL  
BOTTLE



ORIGIN

PRICE



AUCKLAND  
NEW ZEALAND



FULL PRODUCT LINE

