

FIVE HUNDRED CUTS

BOTANICAL RUM

An Authentic, handmade spiced rum. No artificial sweetness, no fake colouring agents.

Distilled from sugar cane molasses in the world's first triple-bubble still, after a five-day fermentation it is then double-pot distilled to create a white rum rich in flavour of tropical fruit and dark berries. We then distil the botanicals gently over four hours, with a little unrefined muscovado added for subtle sweetness. Distilling botanicals with the rum creates a depth of flavour unlike conventional spiced rums. Full of spice and zest.

BOTANICALS

Tonka Bean, Clove, Lavender, Cardamom, Orange Peel, Mace, Cinnamon, Nutmeg, All Spice, Ginger

PERFECT SERVE

- 50ml Five Hundred Cuts
- Fever Tree Ginger Beer
- Add Squeeze of Lime

COCKTAIL – ICED TEA

- 50ml Five Hundred Cuts
- 150ml Lemon Iced Tea
- 100ml Ginger Beer
- Slice of Lemon

EAN (bottle code) - 505602 5423299

ITF (case code) - 0505602 5434639

40%

