

MOTU Rum

- “Motu” means “Island” in all Polynesian languages
- Distilled with fermented Polynesian molasses
 - Our Polynesian molasses gives Motu a slightly longer mouth feel and lasting sweetness
- Aging: Rested in the finest Limousin French Oak Casks (same used to age Cognac) for 4-6 months
 - Motu’s bold and smoky round notes come from its time in the French Oak Barrels
 - Toasted pineapple taste profile
- Motu’s original recipe included sugar cane from the King of Tonga’s personal Estate in Va’Vau

Awards: Double Gold medal award winning liquid at SF World Spirits (under different label); Double Gold Medal from Alcohol Aficionado; #2 Rum of 2013 (95/100 points) on 10bestrum.com

