

# Suggested Serves



## TRINIDAD LIBRE

### Ingredients

50ml Angostura Reserva  
Dash of vanilla syrup  
Diet Coke  
2 Lime wedges

### Glassware

Rocks/Highball.

### Method

Build in a rocks glass over cubed ice.

### Garnish

Squeeze 1 wedge of lime into the drink & place the other on the glass' rim.



## PASSIONATE PUNCH

### Ingredients

50ml Angostura 5 Year Old  
80ml Passion fruit juice  
20ml Lime juice  
15ml Amaretto liqueur  
5ml Grenadine

### Glassware

Highball/Colada/Pilsner/  
Collins/Hurricane.

### Method

Pour all ingredients (apart from grenadine) into shaker. Shake and strain into long glass filled with cubed or crushed ice. Drizzle a little bit of grenadine to get the "Tequila Sunrise" effect.

### Garnish

1/4 fresh passion fruit, squeezing the seeds on top of the drink



## APPLE & GINGER MOJITO

### Ingredients

50ml Angostura 5 Year Old  
10 Mint leaves  
15ml Lime juice  
15ml Sugar syrup  
25ml Apple juice  
Top up with ginger beer

### Glassware

Long.

### Method

Place all the ingredients (apart from the ginger beer and apple juice) in a tall glass. Press the mint gently to extract flavour. Add the apple juice and some crushed ice. Gently churn the drink and top up with ginger beer.

### Garnish

Fresh mint sprig and apple fan.



## MAI TAI

### Ingredients

50ml Angostura 7 Year Old  
25ml Lime juice  
25ml Orange Curacao liqueur  
10ml Orgeat syrup  
3 dashes Angostura aromatic bitters

### Glassware

Rocks.

### Method

Combine all the ingredients in a shaker. Shake and strain into a rocks glass filled with crushed ice.

### Garnish

Mint sprig and an extra fine layer float of Angostura 7 Year Old.



## WHITE CARIBBEAN

### Ingredients

25ml Angostura 7 Year Old  
12.5ml Coffee liqueur  
12.5ml Chocolate liqueur (white or brown)  
25ml Double cream (layer)

### Glassware

Rocks/Martini.

### Method

Stir the ingredients (apart from the cream) in a mixing glass until chilled. Strain into a Martini glass then add a fine layer of cream.

### Garnish

Dust with chocolate powder (use a stencil to create your own design).



## TOBAGO TEA TIME

### Ingredients

50ml Angostura Reserva  
1 Earl Grey tea bag  
15ml Marie Brizard banana liqueur  
2 dashes of Angostura orange bitters

### Glassware

Rocks.

### Method

Coat the glass with orange bitters. Place the tea bag in the glass and add white rum. Add the banana liqueur and fill the glass with cubed ice. Stir gently. Finally serve soda water on the side.

### Garnish

Orange peel/banana slice.



Welcome to the world of

# Angostura Rums

We know you've heard of Angostura® aromatic bitters. However, to those who know, Angostura is just as famous for its unique rums. The House of Angostura has been in the business of making fine spirits since 1824. That's almost 200 years experience of fermenting, distilling, ageing, and blending, which come together to deliver truly smooth rum, quite different from any other rum produced in the Caribbean.



Welcome to Trinidad and Tobago, the home of Angostura. Its streets are like a map of the good times - the Caribbean light, the flaky paint of its colourful housing, the uniqueness of the local



dialects you hear on every street corner. But more than anything, Trinidad and Tobago means CARNIVAL! Good times and a great party is what the islanders do best. It's against this backdrop that Angostura Rums are produced, full of all the authentic flavours and aromas of the islands. Sometimes layered and complex, at other times smooth and easy like a hot Caribbean summer. That's why we like it. Enjoy Angostura Rums and you'll be sure to feel a little bit of the Carnival spirit tickling the back of your throat.



Welcome to the world of

## Angostura Rums



### ANGOSTURA RESERVA

For up to three enriching years, our white rum is aged in American oak bourbon barrels until it is ready to be enjoyed. A good mix of light and heavy distillate, it is then filtered twice through charcoal to remove any impurities and colour absorbed through the ageing process.

Angostura Reserva possesses an exceptionally dry taste with a rich and warm flavour of vanilla and a finish that is smooth and relaxing.

AGED **3** YEARS



### ANGOSTURA 5 YEAR OLD

For five years, our golden rum remains ageing so that when it's ready to be enjoyed, it brims over with many alluring aromas. It presents chocolate, spice, vanilla and toasted oak flavours and provides a remarkably warm and mellow finish.

It can be enjoyed neat as a sipping rum, or over ice, but its deep character lends to being mixed with stronger mixers, spices and herbs.

AGED **5** YEARS

### ANGOSTURA 7 YEAR OLD

This rum has been aged for a minimum of seven to ten years, enriching in its 'once used' bourbon cask until it can be bottled and enjoyed to the full. The uninterrupted ageing process using a blend of light and heavy rums produces a complex and sophisticated rum.

The rum is packed with mouth watering flavours that include maple, chocolate, honey and toffee and presents a rich full-bodied taste that tapers off in to the classic rum finish.

Why not enjoy mixing a stunning Manhattan (for which, of course, you'll need a dash of Angostura bitters), or an Old Fashioned.

AGED **7** YEARS



### ANGOSTURA 1919

Angostura® 1919 is a specially blended eight year old rum which celebrates a very particular date in the development of the rum industry in Trinidad & Tobago, as well as the Caribbean.

After a fire in 1932, which destroyed the Government Rum Bond, the master blender of Fernandes Distillers, J.B. Fernandez, bought the charred casks, only to discover they had been filled in the year 1919. The prized rum was skilfully blended and called "1919 Aged Rum."

Aged for at least eight years in charred American oak barrels, Angostura® 1919 challenges and exceeds all expectations. The ageing of this rum has re-defined the drinking experience and provides a rewarding transformation.

AGED **8** YEARS

### ANGOSTURA 1824

Angostura® 1824 Limited Reserve is a blend of the finest mature rums, hand-picked by our Master Blender from selected casks.

These rums are aged in charred American oak bourbon barrels for a minimum of 12 years and then skilfully hand blended and re-casked. When the rum reaches perfect maturity, it's hand-drawn, filtered and bottled. It is then offered in very limited supply for your enjoyment.

Sip and enjoy this extraordinary and sensually crafted blend neat on the rocks. Only 5000 cases are produced per annum.

AGED **12** YEARS

