



MASCARÓ

SPIRIT OF CACAO "KKO"

MASCARÓ has created this distillation of cacao, together with the renowned "Chocolatier" ENRIC ROVIRA, the spirit retains all the flavours of this truly international renowned tropical fruit

This product has been elaborated distilling nibs of cacao grown in Claudio Corallo's plantation, surnamed "Terreiro Velho" on the island of São Tomé Príncipe located in the South American Gulf of Guinea.

The result is KKO new, warm and beautiful liquor.

TASTING:

As this liquor has not been aged, it is completely clear and brilliant.

- On the nose it has powerful, tropical, and spicy aromas.
- On the palate it is elegant and delicate but at the same time it has powerful cacao flavour. Lingering and complex finish.

SERVICE:

Serve between 16° and 18°C It can also be served on ice

PAIRINGS:

It cacao flavour goes very well for preparing classic desserts

Do not hesitate to try it with coffee.

Suitable for making high quality classic cocktails or accompanying Ginger Ale or Tonic water

TECHNICAL DATA

PRODUCT:

Distillate of Cacao

AGEING:

No ageing

ANALYSIS:

Alcohol degree: 40%

Additional sugar: 40./l



Enjoy drinking in moderation 40°