

WOOD STORK SPICED RUM

MADE IN THE
BLACK FOREST
SPICED
RUM

*Find
your own
Adventure!*



This spiced rum is glorious - no ifs or buts. Because here, sugar cane fermented in the Black Forest is distilled into a Black Forest rum. An exciting combination of unusual botanicals takes the palate on a taste journey around the world. Its impressive symbiosis of Black Forest bee honey,

cardamom from Morocco and blood orange from Sicily harmonises perfectly with the Wood Stork spices vanilla, chilli, ginger, coffee and cocoa. The 43% alcohol volume guarantees an excitingly high mixability for the restaurant trade and ambitious adventurers.

GENUINE GERMAN SPICED RUM GLORIOUS WITHOUT COMPROMISE

THE FOUNDATION IS A RUM
FERMENTED AND
DISTILLED
IN GERMANY

SPICED WITH BLOOD
ORANGE, CARDAMOM AND
BLACK FOREST HONEY FOR A
SWEET AND TANGY BOUQUET

CO2-NEUTRAL
TRIPLE DISTILLATION
ON COPPER STILLS

SOPHISTICATED RECIPE,
HIGH MIXABILITY
THANKS TO 43% VOL.

HIGH-QUALITY
BOTTLE DESIGN
WITH PEWTER LABEL
A HIGHLIGHT ON THE SHELF

RRP € 29.99

Wood Stork Spiced Rum Glorious



| | |
|--------------------|---------------|
| Order number | 37WSM6GZ |
| Bottle size | 0.5 l |
| % vol | 40 |
| GTIN / container | 4000526001037 |
| GTIN / carton | 4000526001051 |
| GTIN / display | |
| Bottle / carton | 6 |
| Carton / pallet | 80 |



4 000526 001051

| | |
|--------------------|---------------|
| Order number | 37WSG8G |
| Bottle size | 0.1 l |
| % vol | 40 |
| GTIN / container | 4000526001167 |
| GTIN / carton | 4000526001174 |
| GTIN / display | |
| Bottle / carton | 8 |
| Carton / pallet | 418 |



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