

# WOOD STORK

## THE ORIGIN



In the Black Forest, South American sugar cane molasses is used to produce a rum with a special character – the origin of Wood Stork Rums. The molasses is fermented to produce fermentation alcohol, which is then gently distilled to obtain a clear and pure rum flavour. Wood Stork White Rum impresses with its fine balance, pleasant mildness and light, natural

notes of fresh sugar cane – these characterise the distinctive flavour of this rum. A subtle sweetness and a powerful finish round off the experience. Whether in classic cocktails such as daiquiris or mojitos or in modern creations, Wood Stork White Rum shows just how versatile Black Forest rum can be.

## GERMAN RUM

FROM SOUTH AMERICAN SUGAR CANE MOLASSES,  
FERMENTED AND DISTILLED IN THE BLACK FOREST



CO<sub>2</sub>-NEUTRAL  
TRIPLE DISTILLATION  
ON MODERN  
COPPER STILL



FERMENTED AND DISTILLED  
IN THE BLACK FOREST



UNIQUE  
PRICE PERFORMANCE RATIO  
IN THE GERMAN  
WHITE RUM SEGMENT  
RRP € 12.99



PURE, ON ICE,  
OR FOR EXQUISITE  
COCKTAIL CREATIONS



EYE-CATCHING  
BOTTLE DESIGN,  
A HIGHLIGHT ON THE SHELF



SUPPORT  
THROUGH DISPLAYS AND  
SALES PROMOTION

## Wood Stork White Rum



Order number	37WWN4
<b>Bottle size</b>	<b>0,7 l</b>
% vol	37,5
GTIN / container	4000526003659
GTIN / carton	4000526003666
GTIN / display	
Bottle / carton	6
Carton / palett	75



## Wood Stork Spiced



Order number	37WSNO
<b>Bottle size</b>	<b>0,7 l</b>
% vol	35
GTIN / container	4000526003673
GTIN / carton	4000526003680
GTIN / display	
Bottle / carton	6
Carton / palett	75



## Wood Stork Aged Rum



Order number	37WAN6
<b>Bottle size</b>	<b>0,7 l</b>
% vol	40
GTIN / container	4000526003697
GTIN / carton	4000526003703
GTIN / display	
Bottle / carton	6
Carton / palett	75

