

# FALERNUM SEVEN KEYS

Falernum is the secret ingredient behind legendary Tiki cocktails, with roots in the Caribbean, where it has been blending the flavors of exotic spices with fine rum for centuries. Seven Keys Falernum continues this tradition, bringing the magic of the islands to every bar.

Our Seven Keys Falernum is crafted from a hand-selected blend of Jamaican and Barbadian rum, refined with seven exquisite botanicals: ginger, almonds, cinnamon, allspice, nutmeg, cloves, and tonka bean. With just 15% ABV, this spiced liqueur impresses with an intense aroma of lime, ginger, and warming spice notes reminiscent of mulled wine candies. On the palate, it reveals a perfect balance of sweetness, spice, and a touch of citrus freshness—complex yet harmonious.

Whether enjoyed neat over ice or as an essential ingredient in classic Tiki cocktails like the Corn 'n' Oil or the Royal Bermuda Yacht Club, Seven Keys Falernum elevates cocktails to the next level. Its unique spice profile makes it a must-have for creative bartenders and hospitality professionals looking to offer their guests extraordinary flavor experiences.

## Seven Keys Falernum Liqueur

Article N°	8310
Category	Spirit (Liqueur)
Capacity	700 ml
Alcohol content	15% vol.
Case content	12 bottles
EAN-Code bottle	4260252377039
Bottle weight	1,37 kg
EAN-Code case	9780201379624
Case weight	18 kg
Pallet configuration:	
Cases per layer	7
Layer per pallet	4
Cases per pallet	28
Country of origin	Germany
Colorant	None
Allergens	Nuts (almonds)
Food entrepreneur	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany

