

Coconut Cartel launches Coconut Cartel Blanco white rum

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Embodying the spirit of Latin America and crafted with passion and innovation, Coconut Cartel announces the launch of their newest creation: Coconut Cartel Blanco. Capturing the essence of the Dominican Republic's finest sugarcane and locally harvested coconuts, Coconut Cartel stands apart as the only brand to use fresh coconut water in the process of proofing rum, resulting in a distinctive and refreshing flavour profile. This extraordinary blend, meticulously curated by sibling-duo Dani and Mike Zig, is poised to disrupt the white rum category with authenticity and innovation.

Coconut Cartel's dedication to excellence and creativity shines through in every sip of this remarkable white rum blend made of a base of 100 percent estate grown sugarcane juice, with no added sugar or flavouring. Rooted in the rich tradition of Latin rum-making, Coconut Cartel's craftsmen carefully blend unaged pot still rum sourced from the distillery's own sugarcane farms

in the Dominican Republic, with one-year-old column still rum aged in American White oak ex-bourbon barrels. Far from a flavoured coconut rum, Coconut Cartel Blanco's blend is skillfully cut to proof with fresh coconut water sourced from locally harvested Brazilian Green Dwarf coconuts, achieving a rich and interesting balance of flavours and a smooth, approachable profile.