



Crème De Cacao

95 POINTS - *Wine Enthusiast* 2016

★★★★★ "The best I've tasted, period." - F. Paul Pacult, *The Spirit Journal*

Raw cacao from Venezuela is distilled and then macerated with crushed whole vanilla bean from Mexico, giving a depth of character and a rich natural brown color.

Based on a 19th century recipe. 24% ABV.

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Please Drink Responsibly.

