



KALANI
(Kuh- LAHN- ee)

Casa D'Aristi

Kalani is a 100% natural coconut rum liqueur made from fresh coconut milk, extracted from a special hybrid of coconut brought over to the Yucatan by Rafael Aristi, nicknamed "dwarf coconuts".

CHARACTERISTICS

Our special coconuts are hand-picked, shelled and shredded to ensure quality and maintain traditional techniques. The pulp is then softly pressed to capture the purity of the milk flavor and aroma, which is then slow cooked to develop a roasted complexity.

Kalani mixes well with mezcal, bold whisky, and gin, and intense fruit flavors.

PERFECT SERVE



1 oz Kalani
2 oz Coconut water
Top off with sparkling water
3-4 berries



TASTING NOTES

- Buttery rich notes of roasted coconut
- Lime
- Dark chocolate and caramel
- Light mint flavor

30% alc./vol.

OUR STORY

Casa D'Aristi is a small producer located in the Yucatan peninsula in the beautiful town of Merida, Mexico. Don Carlos Aristi, the founder, had a heart for adventure and flavor and set off at age 19 to travel the Peninsula in search of Mayan culture, history, and specialty beverages. He discovered "Balché", an ancestral drink of the Mayan people. He returned home and created his own version of this unique anise and honey laced brilliant green liqueur, Xtabentun. Casa D'Aristi now produces over 20 products, and remains additive and flavoring free, focusing on quality and authentic flavors of the Yucatan.



www.casadaristi.com