

CORAZÓN TROPICAL

Do you love tropical flavours? Then our Corazon Tropical is for you!
How to make it:

- 2 oz Corazón Guajiro
- Coconut Water
- 1 Slice of fresh pineapple
- Garnish with pineapple leaves



CORAZÓN GUAJIRO

CANARIAN
FRUIT
RUM

Rum like
you have never
tired before



DESTILERÍA
DE TEJINA
1948



Ron Guajiro recommends responsible consumption 37,5% vol.

What is Corazón Guajiro?

Guajiro Corazón Canarian Fruit rum is the fusion of Guajiro White rum with up to 12 different botanicals. Tropical fruits such as pineapple, passion fruit and pear coexist with notes of wood and flowers, such as hibiscus or cherry.

CORAZÓN ROSSO

If you like intense flavours, Corazon Rosso is made for you.

How to make it:

- 2 oz Corazón Guajiro
- 1 Schweppes Pink Pepper Tonic
- 1 Slice of grapefruit
- Garnish with 1 grapefruit twist



CORAZÓN EXOTIC

If you like a sweet touch in your cocktail, Corazon Exotic is your choice.

- 2 oz Corazón Guajiro
- Apple soda
- Garnish with apple slices and cinnamon powder





CORAZÓN SPICY

Spice up your cocktail with Corazón Spicy.
How to make it:

- 1 Dash of turmeric
- 2 oz Corazón Guajiro. Mix without a spoon, just move the glass slightly
- Add ice
- 1 7Up
- Garnish with rosemary burned at the top end



On the nose is full of tropical fruits, spices and flowers notes, making it very fun and complex. In the mouth is dry, with a silky and pleasant sensation, leaving an intense aftertaste.

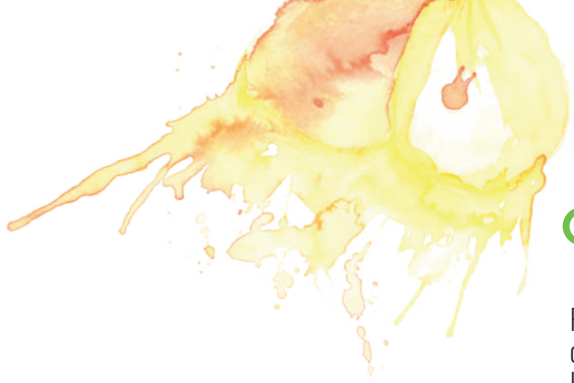
It can be served neat, over ice or it can be mixed with a wide range of mixers. Get ready to discover a new world of sensations with Corazón Guajiro Canarian Fruit Rum.

CORAZÓN HIBISCUS

If you are passionate about flowers, Corazón hibiscus is the perfect cocktail.
How to make it:

- 2 oz Corazón Guajiro
- 1 Schweppes Hibiscus Tonic
- 1 Orange peel twist
- Garnish with thyme and a rose petal





CORAZÓN CITRIC

For citrus lovers we present our coolest combination.

How to make it:

- Juice of half a lemon
- 2 oz Corazón Guajiro
- 1 Schweppes Tonic & Touch of lime or Classic Tonic
- Garnish with lemon peel twist



CORAZÓN GINGER

Are you a ginger fan? Try this intense ginger flavoured cocktail.

How to make it:

- 1 Sugar cube
- 2 Dashes of Angostura
- 2 Slices of fresh ginger slightly mashed
- 2 oz Corazón Guajiro
- 1 Schweppes Ginger Ale
- Garnish with spearmint leaves

