



TAKAMAKA OVERPROOF RUM

SKU: RUTAKO

In Amathus Drinks, we welcomed and loved Takamaka to the extent we also introduced this fantastic Overproof Rum from the Seychelles Series, where the journey begins: a pure expression of tropical island paradise. Distilled from Indian Ocean molasses in Takamaka's continuous column still and diluted with pristine spring water from the lush Seychelles National Park, these rums capture the essence of the islands. Takamaka is the spirit of the Seychelles, filling each bottle with the character of its 100 islands, craft, and people. Born from the land, shaped by tradition, and open to new horizons, it welcomes all who seek adventure. Their process is a careful craft—importing the finest molasses, blending it with their pure spring water, fermenting for three and a half days, and distilling through a multi-column plant to capture the heart of the rum. The result? A taste of paradise in every sip.

Named after the southernmost region of Mahé Island in the Seychelles, Takamaka embodies the spirit of its origins. Among its celebrated rums, the award-winning Takamaka Overproof Rum stands out—a masterful blend of light and heavy high-ester fruit rums that capture the essence of the island. Beyond distillation, La Plaine St. André is a place of heritage and history. This iconic site is home to a museum, a medicinal garden, and ancient ruins, offering a glimpse into the island's rich past. Adding to its charm are Taka and Maka, our two giant Aldabra tortoises, who have become beloved symbols of Takamaka's legacy.

