



# HAWAIIAN RUM AGRICOLE

We hand cut each stalk of kō, press it into fresh sugarcane juice, ferment it using a special yeast and distill it in a hand-made, copper alembic pot still. This slow, careful process makes delicious and flavorful rum that showcases the magnificence of the kō.

Enjoy it neat or quietly, with a splash of simple syrup and squeeze of lime.

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**SUGAR SOURCE:** Fresh Pressed Sugarcane Juice

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**DISTILLATION:** Distilled up to 74% ABV

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**AGE:** Rested for up to 90 days

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**ORIGIN:** Kohala, Hawaii

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*No added sweeteners, flavors or coloring*

## KO: THE KULEANA DIFFERENCE

Sugarcane, known as kō in Hawai'i, originated approximately 10,000 years ago in Papua New Guinea. It was brought to the Hawaiian Islands about a thousand years ago by Polynesian wayfinders, early explorers using traditional navigation methods. Kō was used in daily living as well as commerce. Over the last 150 years, many of the Hawaiian heirloom varieties were replaced by commercial hybrids engineered for large-scale production.

It's the slow, careful handcrafting of legendary kō that makes Kuleana Rum so special. Each varietal of heirloom cane has a unique story and flavor profile that cannot be duplicated by processed sugars or molasses. Our super-premium rums give homage to this piece of treasured Hawaiian history and ensures it lives on.

## OUR STORY

Born and raised on Hawai'i Island since 2013, Kuleana Rum Works shares a passion for exquisite rum while creating a thriving local business that celebrates the richness of Hawai'i.

**KULEANA RUM WORKS**

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