

# NEW IMPORTED MEXICAN ROMPOPE

NOW AVAILABLE IN CHICAGO

TRADITIONALLY KNOWN AS A NECTAR OF THE NUNS, ORIGINS FOR ROMPOPE DATE BACK TO THE EARLY DAYS OF THE SPANISH COLONIAL ERA IN MEXICO WHEN NUNS WOULD PRODUCE HOMEMADE ROMPOPE AND SELL IT TO RAISE MONEY FOR THEIR CONVENT.

*Over time, rompope became recognized as the go to spirit for celebrating every family event.*



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**BRAND:** HACIENDA GUANAME.

PRODUCED IN THE CENTRAL REGION OF MEXICO ON THE OUTSKIRTS OF THE CITY OF SAN LUIS POTOSI ON A RANCH NAMED HACIENDA GUANAME. HOME TO SOME OF THE BEST HOLSTEIN CATTLE KNOWN WORLDWIDE FOR PRODUCING THE HIGHEST GRADE AND QUALITY MILK.

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**NOTES:** REFERRED TO AS THE "VANILLA" BAILEY'S OF MEXICO OR A MEXICAN EGG NOG, THIS VANILLA INFUSED SPECIALITY SPIRIT BLENDS VANILLA, RUM AND WHOLE MILK TO PRODUCE A WELL BALANCED LIQUEUR.

**USAGE:** ENJOY CHILLED NEAT, OVER ICE OR AS AN INGREDIENT IN MILK BASED COCKTAILS. ALSO, CAN BE ENJOYED AS A SWEETENER IN HOT OR COLD COFFEE DRINK STORE AT ROOM TEMPERATURE BUT ONCE OPENED BEST TO REFRIGERATE.

**PAIRING:** SOLID POST DINNER ACCOMPANIMENT. COMPLEMENTS WELL WITH BANANAS & BLUEBERRIES DESSERT FRUIT DISH, LIGHT PASTRIES, BREADS & PIES.

**SPECS:** 12.5 % alcohol | 1 liter | 12 units per case

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*POUR YOUR CUSTOMERS A TASTE OF MÉXICO!*

TO PLACE ORDERS, PLEASE CONTACT THE EXCLUSIVE, CHICAGO BASED IMPORTER & DISTRIBUTOR, **Casa Potosí:**

**MOBILE :** 773/817/4543 : email: joseph@casapotosi.com



## COCKTAIL RECIPES

# ROMPOPE GUANAMÉ

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*Enjoyed neat, on the rocks or included in cocktails, hacienda guaname rompope can be enjoyed in plenty. The following recipes are a few favorites to bring out the mixologist in you*

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**A MEXICAN RUSSIAN:** is a cocktail made with vodka, ROMPOPE GUANAMÉ, and cream served with ice in an Old Fashioned glass.

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**MAIN ALCOHOL:** Vodka, ROMPOPE

**INGREDIENTS:** 2/3 oz (2 parts) Rompope, 1 2/3 oz (5 parts) Vodka, 1 oz (3 parts) Fresh cream

**PREPARATION:** Pour coffee liqueur and vodka into an Old Fashioned glass filled with ice. Float fresh cream on top and stir slowly.

**SERVED:** On the rocks; poured over ice

**DRINKWARE:** Old Fashioned glass.



CASA POTOSÍ  
— wine-liqueurs-beer —



by



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