



A women's story:

Founded in 2004 by two sister and their mother, the Mabi Company was created in order to seek and offer original and especially authentic gifts.

It was thus decided that the golden reflections of their traditional punches would again rest on their shelves. A subtle blend of exotic fruits, native rum and sugar cane evolve into Mabi punches after lengthy maceration process (steeping: lasting from 6 months to a year- depending on the fruit being used). Mabi punches are best appreciated slowly sipped and consumed with moderation. The fruits are carefully selected and picked at their prime. They are unaltered to ensure full flavor, aroma and optimal preservation in alcohol. The cut of the fruit, when deemed necessary is designed to visually enhance the punches.

While aging, the punch takes on an amber color and becomes liqueur-like. Hence, the fruit will yeild all of its essence to the rum. A pure delight.

Why the name Mabi?

Mabi is a tree indigenous to the Caribbean, now threatened by extinction. The elders used the tree's bark to prepare a tonic beverage. Mabi also symbolises our commitment towards nature; harvesting our native fruit is an incentive to save our trees.

Strenghts of the product	The characteristics of the product
Family business sinc 12 years	Alcohol vol: 34°
Tradiconal recipe - 6 Months Maceration	Container: Glasses bottle 75 cl
Organic natural products Pure agricultural rum 50° seasonal fruits sugar	Parfums: Ginger Passion fruit Coconut Mango
Hand Made	Bottle size: 30cm
Medalist 14 times Salon international de l'Agriculture Spirit selection concours Mondial	Carton dimension: l=14,5cm L=21,5cm H= 31,5
Limited production 30000 bottles numbered oer year	Case Pack: 6

