

Centenario 12

COSTA RICA



70CL · 40°

TECHNICAL INFORMATION

- Aged rum made from molasses
 - Distilled primarily in pot stills, as well as in column stills
 - Aged using the Solera method in American oak barrels that previously held bourbon, followed by whisky from the Highlands (50%) and Speyside (50%)
 - The oldest rum in the blend is 12 years old
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TASTING NOTES

NOSE | Fruity • Sugarcane, caramel, vanilla

PALATE | Indulgent • Red fruits, molasses, oak

FINISH | Round • Caramel
