

## 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

**TASTING NOTES**

<b>NOSE</b>	Fruity • Sugarcane, caramel, vanilla
<b>PALATE</b>	Indulgent • Red fruits, molasses, oak
<b>FINISH</b>	Round • Caramel

**BRAND'S OTHER PRODUCTS**

RUMS  
CENTENARIO 1985  
70CL / 43°



RUMS  
CENTENARIO 20  
70CL / 40°



RUMS  
CENTENARIO 25  
70CL / 40°



RUMS  
CENTENARIO 30  
70CL / 40°