

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

NOSE | Fruity • Sugarcane, caramel, vanilla

PALATE | Indulgent • Red fruits, molasses, oak

FINISH | Round • Caramel

BRAND'S OTHER PRODUCTS



RUMS
CENTENARIO 20

70CL / 40°



RUMS
CENTENARIO 25

70CL / 40°



RUMS
CENTENARIO 30

70CL / 40°