

# 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**



CENTENARIO 1985

70CL / 43°



**CENTENARIO 20** 

70CL / 40°



RUMS
CENTENARIO 25



RUMS
CENTENARIO 30

70CL / 40° 70CL / 40°