

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 1985
70CL / 43°



RUMS
CENTENARIO 20
70CL / 40°



RUMS
CENTENARIO 25
70CL / 40°



RUMS
CENTENARIO 30
70CL / 40°