

Centenario 1985

COSTA RICA



70CL · 43°

TECHNICAL INFORMATION

- Aged rum made from molasses
- Distilled mainly in pot stills as well as column stills
- Aged using the Solera method in American oak casks that previously held bourbon, then whisky from the Lowlands region

TASTING NOTES

NOSE | Fruity – Dried fruits, sugarcane, caramel, vanilla

PALATE | Indulgent – Berries, molasses, roasted coffee

FINISH | Long – Warm spices

BRAND'S OTHER PRODUCTS



CENTENARIO 12

70CL / 40°



CENTENARIO 20

70CL / 40°



CENTENARIO 25

70CL / 40°



RUMS
CENTENARIO 30

70CL / 40°