

# 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



RUMS  
CENTENARIO 12  
70CL / 40°



RUMS  
CENTENARIO 20  
70CL / 40°



RUMS  
CENTENARIO 25  
70CL / 40°



RUMS  
CENTENARIO 30  
70CL / 40°