

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°