

# Centenario 20

**COSTA RICA** 



# 70CL · 40°

#### **TECHNICAL INFORMATION**

- Aged rum made from molasses
- Distilled in both column stills and pot stills
- Aged using the Solera method in American oak barrels that previously held bourbon, followed by whisky from the Highlands (80%) and Speyside (20%)
- The oldest rum in the blend is 20 years old

### **TASTING NOTES**

NOSE | Elegant • Vanilla, citrus, oak

PALATE | Round • Caramel, lemon, spices

FINISH | Long • Pecan nut

## **BRAND'S OTHER PRODUCTS**



CENTENARIO 12

70CL / 40°



CENTENARIO 25

70CL / 40°



RUMS
CENTENARIO 30

70CL / 40°