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



RUMS
CENTENARIO 1985
70CL / 43°



RUMS
CENTENARIO 12
70CL / 40°



RUMS
CENTENARIO 25
70CL / 40°



RUMS
CENTENARIO 30
70CL / 40°