CENTENARIO 25

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 Lowlands (70%), Highlands (20%), and Speyside (10%)
The oldest rum in the blend is 25 years old

TASTING NOTES

NOSE	Powerful • Vanilla, green fruits, oak
PALATE	Indulgent • Green apple, caramel, spices
FINISH	Long • Caramel

BRAND'S OTHER PRODUCTS



RUMS
CENTENARIO 1985
70CL / 43°



RUMS
CENTENARIO 12
70CL / 40°



RUMS
CENTENARIO 20
70CL / 40°



RUMS
CENTENARIO 30
70CL / 40°