

# 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 12

70CL / 40°



RUMS  
CENTENARIO 20

70CL / 40°



RUMS  
CENTENARIO 30

70CL / 40°