

Centenario 30

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 (1/3), Highlands (1/3), and Speyside (1/3)
- The oldest rum in the blend is 30 years old

TASTING NOTES

NOSE	Fruity • Vanilla, stewed fruits, oak
PALATE	Indulgent • Caramel, spices, chocolate
FINISH	Elegant • Warm spices, dark chocolate

BRAND'S OTHER PRODUCTS



RUMS
CENTENARIO 1985
70CL / 43°



RUMS
CENTENARIO 12
70CL / 40°



RUMS
CENTENARIO 20
70CL / 40°



RUMS
CENTENARIO 25
70CL / 40°