

# 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 12

70CL / 40°



RUMS  
CENTENARIO 20

70CL / 40°



RUMS  
CENTENARIO 25

70CL / 40°