

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°