



RON CENTENARIO®



CENTENARIO 18 RESERVA DE LA FAMILIA

ORIGINATION: PRODUCT OF COSTA RICA

ALCOHOL BY VOLUME: 40% ALCOHOL

AGING: SOLERA SYSTEM

FORMATS: 750ML/6 BOTTLES

The driest Centenario expression, this rum is a blend of rums aged in white American oak for up to 18 years in a traditional solera system. This rum has elements of wet tobacco, pipe smoke, and chocolate: imagine a cigar box filled with chocolate truffles. Faint hints of black olive accent a pronounced profile of dark chocolate, nutmeg, allspice, mace, ganache, and cocoa powder. The finish has notes of green walnuts and French roast coffee, ending with a rich and oily texture.

Ideal neat, with spring water, or ice, but incredibly well-suited to a Rum Old-Fashioned: rum, turbinado sugar, and four dashes of aromatic bitters, garnished with an orange peel.

GLUTEN FREE