



2 STARS & 3 STARS ARE THE ORIGINAL RUMS OF HACIENDA SANTA ANA



- Aged **3 to 5** years in ex-Oloroso sherry butts
- Master Blender: Luis Planas
- Always bottled at 43% alcohol by volume
- No caramel coloring
- Suitable for premium & classic cocktails
- Retail placement: Super-premium rums
- **SRP \$34.99 - \$39.99**

TASTING NOTE: Bright aromatics of mango, apricot, and dark chocolate are followed on the palate by hints of almonds, warm spice, rich vanilla & bold caramel. Zesty, balanced, begging for limes.



- Aged **6 to 10** years in ex-Oloroso sherry butts
- Master Blender: Luis Planas
- Always bottled at 43% alcohol by volume
- No caramel coloring
- Suitable for sipping & ultra-premium cocktails
- Retail placement: Super-premium rums
- **SRP \$49.99 - \$54.99**

TASTING NOTE: Bold aromas of figs, raisin, baked island fruit, coconut and vanilla. Palate shows deep creamy textures of chocolate, coconut oil, and vanilla balanced by a nuanced echoes of Oloroso.



Edmundo B. Fernández, Inc.