



## RUM MAGEC XO PEDRO XIMENEZ



Ron Magec, Ron Añejo XO, PX is a 15 years Solera rum produced by artisan process with an intense bronze colour and wooden tone. The aging process is made in barrels of 60 up to 115 years old that previously contained Pedro Ximenez wine. When tasting this rum, it brings you to the traditional wineries in South Spain that Cruz Conde once maintained with care since 1902.

**Nose:** Intense aroma typical of the aging, delicate in flavours, raisins are clearly present with almond notes, orange peels and wood.

**Palate:** Delicate in mouth, smooth first sensations, quickly giving the taste of the blend of the best rums settled in Pedro Ximenez barrels. Sweetness is balanced with toffee notes, ripe banana, orange and dry fruits.

**Country:** Spain

**Distillery:** Cruz Conde

**Alcohol:** 40% alc.

**Age:** 15 years solera rum

