

S.B.S PANAMA 2006



S.B.S Panama 2006 comes from a single cask, which yielded 28 bottles. It is a molasses based rum, which was distilled in a clumn still in Panama in 2006 and bottled in Denmark in August 2019. Even though Panama is primarily known for its canal, that connects the Pacifc Ocean with the Atlantic Ocean, they have much more to offer, ex. some great rums, partially thanks to the country's wealth of sugarcane, which contributes to Panama's stockpile of rum.

Nose: Cocktail of light fruits such as green grapes, peaches and mango with a sublte note of smoke.

Palate: Orchard fruits with a touch of maple sirup. Delicate smoky notes combines with a fresh oakiness.

Country: Panama	Distillery: N/A
Alcohol: 57% abv.	Age: 13 years

