



PANAMA 2009



The tradition of sugar production in Panama has existed for decades. Over 1,200 hectares are dedicated to the production of rum, which today has become one of the finest collections of barrels dedicated to this nectar. Its soil is constantly replenished with a wealth of nutrients and minerals from its active volcanoes. From this life giving terroir, the most beautiful sugar cane flourishes which is later transformed into high quality molasses and distilled in columns.

Tasting Notes

Open on the nose with smoky notes. A smooth attack on dried fruits aromas, evolving on exotic fruits jam, prunes and figs aromas in mid-palate. A pretty long finish reminding the nose.

Country: Panama

Distillery: N/A

Alcohol: 45% alc.

Age: 10 years

