



PERU 2011



Located in the north of the country, the distillery, over a century old, uses molasses from sugar cane grown in volcanic rich soils to produce this delicate rum. Following Solera method ageing, commonly seen in south America, this rum offers an atypical and smooth profile. This bottling was selected for the collection of La Maison du Rhum, which reunites exceptional products from the most reputable distilleries in their respective countries.

Tasting Notes

Open on the nose with red fruit aromas and vanilla notes. Smooth in mouth with cherry notes, smooth spices including vanilla. Long and smooth finish with exotic fruits notes.

Country: Peru

Distillery: Millonario

Alcohol: 48% alc.

Age: 8 years

