



GUATEMALA SOLERA



The Botran Family, which has been making sugarcane spirit since 1939, is the source of the world-renowned Guatemalan rums. Produced from virgin sugar cane honey and distilled in column stills, Botran rums age 2300 meters in altitude at the center of the country. They are aged in four different types of casks according to a precise process inspired by the solera method, offering remarkable complexity to the rums. This rum matured in ex-Bourbon, re-toasted Bourbon and ex-Sherry casks and is limited to 5.304 bottles.

Tasting Notes:

Nose: Opens on intense vanilla, coco, oaky and honey notes.

Palate: Strong attack marked by spices, vanilla and honey. Long Finish with notes of dried vanilla, oak with a hint of caramel.

Country: Guatemala

Distillery: Botran Distillery

Alcohol: 48% vol.

Age: Solera

