



## PANAMA 2007

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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. Panama 2007 was matured in ex-Bourbon casks and is limited to 6.837 bottles.

### Tasting Notes

Nose: Opens on woody notes.

Palate: A bold attack with dried vanilla, blond tobacco and precious wood. Smooth and spicy finish with notes of raw brown sugar.

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**Country:** Panama

**Distillery:** N/A

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**Alcohol:** 55% alc.

**Age:** 15 years

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