

PARAGUAY 2008



The Castilla's distillery was founded by the Diaz family in Piribebuy (Paraguay) in 1993. Through their name Fortin, meaning "little fort" in Spanish, the rums produced pay tribute to the heroic past of the city. Also known for its sensitivity to ecological issues, the distillery elaborates all these rums a 100% organic manufacturing process. For this, their 1,500 hectares of sugar cane are cultivated without treatment and the harvest is always done manually. This rum was matured in ex-Bourbon casks and received a finish for additional 6 month in PX and brandy casks. This rum is limited to 7.07 I bottles.

Tasting Notes:

Nose: Opens up of raw brown sugar notes.

Palate: Supple attack with exotic fruits, vanilla and smooth spicy notes. Delicate floral finish with smooth notes of spices.

Country: Paraguay	Distillery: Fortin Distillery
Alcohol: 42% vol.	Age: 14 years

