



PERU 2012



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. Peru 2012 was aged in ex-Bourbon casks in the tropical climate of Peru. In addition the rum received a finish in ex-Oloroso casks for another year (continental ageing) and is limited to 4.420 bottles.

Tasting Notes

Nose: Opens up on cocoa notes.

Palate: A supple attack of cooked fruits, vanilla and coffee. Long finish with some toasted notes and a hint of coffee.

Country: Peru

Distillery: Millonario

Alcohol: 48% alc.

Age: 10 years

