

# RON LA CRUZ ANEJO

## TECHNICAL SHEET



**NAME:** Ron La Cruz Anejo

**ALCOHOL CONTENT:** 40% Vol.

**SIZES AVAILABLE:** 100 cl

**COUNTRY OF ORIGIN:** PANAMA

**ORIGIN OF RAW MATERIALS:** Panama

**DISTILLERY:** Bodegas de America SA, Panama

**BRAND OWNER, IMPORTER and PACKER:** Savio srl – Rue de la gare 47, 11024 Chatillon (AO) - ITALY

**PRODUCTION NOTES:**

- ✓ sugar cane juice
- ✓ column still

**TASTING NOTES:**

- ✓ **COLOUR:** golden with amber reflections, clear
- ✓ **NOSE:** good intensity, herbaceous notes of sugar cane, ripe fruit (apricots, raisins, dates), citrus freshness, hints of jasmine and mango peel. The alcoholic note is restrained and does not cover the aromatic compound.
- ✓ **PALATE:** in perfect harmony with the sense of smell. Balanced sweetness and tannic note given by aging. Warm on the palate, the sweet note is immediately perceived, initially it may seem invasive but it relaxes leaving room for the tannic notes of the wood. Freshness and full body evolve in a very pleasant way towards typical tones such as cocoa, vanilla, light savory note.
- ✓ **FINAL:** Long and persistent, it lets emerge earthy and mineral notes that leave room for warm spices.

Rum of typical Cuban style, light and tasty with well-balanced aromatic richness. Recommended for neat consumption and elegant mixing. It is enhanced after two minutes spent in the glass. Very good.

**PRIZES:**

This product has not participated to any competition yet.