

RON LA CRUZ 25 YEARS

TECHNICAL SHEET



NAME: Ron La Cruz 25 years - Gran Selección

ALCOHOL CONTENT: 40% Vol.

SIZES AVAILABLE: 70 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
- ✓ ageing methodology: natural minimum ageing of 25 years
- ✓ barrel types: former oak barrels used for American Bourbon
- ✓ barrel size: 220 litres

TASTING NOTES:

- ✓ **COLOR:** Dark amber with ruby highlights
- ✓ **NOSE:** Hints of calamus root, cinnamon, prune, molasses; later sniffs encounter herbal scents and white raisins
- ✓ **PALATE:** Entry is aromatic, pungent and spicy. Liquorice and coffee notes overcome a toffee and dried fruit overall taste
- ✓ **FINAL:** it has a lingering, rich and pleasant finish on mineral spices

PRIZES:

- ✓ **Silver Medal** for Taste - World Rum Awards 2022 (Great Britain) - April 2022
- ✓ **Bronze Medal** for Design - World Rum Awards 2022 (Great Britain) - April 2022