

RON LA CRUZ 1992

TECHNICAL SHEET



NAME: Ron La Cruz 1992 – Reserva del Maestro Destilador

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 30 years
- ✓ barrel types: former oak barrels used for American Bourbon
- ✓ barrel size: 220 litres

TASTING NOTES:

- ✓ **COLOR:** Intense amber with mahogany highlights
- ✓ **NOSE:** Penetrating and delicate. Scents of almonds and toffee apples with a suggestion of marzipan.
- ✓ **PALATE:** A fruity and vanilla character balanced by a hint of saltiness. Smoky chocolate fudge with subtle spices ensure an unusually light and fresh mood for its age.
- ✓ **FINAL:** A creamy mouthfeel developing a nutty and raisin note on the finish

PRIZES:

This product has not participated to any competition yet.