

RON LA CRUZ 1993

TECHNICAL SHEET



NAME: Ron La Cruz 1993 – 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: amber with copper highlights
- ✓ NOSE: very intense, wood, citrus (grapefruit and cedar), pistachio, fruity and herbaceous scents, persimmon, marzipan and walnuts – important entrance to the nose that conquers you immediately
- ✓ PALATE: Pleasant and non-invasive woody notes, good acidity, sweet spices. In balance with the nose.
- ✓ FINAL: important personality with remarkable persistence, warm.

PRIZES:

This product has not participated to any competition yet.