



PANAMA Black Decanter

21 y.o. Rel. 2020

<i>Appearance</i>	<i>Dark amber, almost orange.</i>
<i>Nose</i>	<i>Deep, dark, very raisiny and rich with tropical fruits. The character of brown cane sugar is evident. An oaky hint is very noticeable, then dates and tobacco.</i>
<i>Palate</i>	<i>Full, rich, sweet and honeyed, with dried figs and dates. Cinnamon, pepper, black tea and coffee. The sweet profile is complemented by hints of cloves, pepper and medicinal herbs. Intense mouthfeel.</i>
<i>Finish</i>	<i>The higher alcohol content compared to the younger releases makes it spicier and warmer, with tannins from the oak balancing the residual sweetness.</i>
<i>Comment</i>	<i>A very old rum from the expertise of the Cuban masters who brought their art to Panama, made with sugarcane molasses, distilled in a column still and aged in American oak casks for 21 years. It masterfully blends the sweet Latin style with the long spicy influence from the oak. A limited edition for connoisseurs, in a sleek black decanter.</i>

