



PANAMA *18 y.o. Rel. 2014*

Appearance Intense and bright amber.

Nose Soft, deep, warm but not exceedingly buttery. Sun-dried raisins, dates, coffee and a winery touch.

Palate Very sweet but well balanced by the tannic and balsamic influence of the oak. Intense, aromatic, rich on liquorice, chestnuts, dried plums, and the typical note of molasses, with a touch of vanilla.

Finish Getting spicier and spicier: black pepper, a hint of cinnamon and beeswax. Red Virginia tobacco. In the end, though, the sugarcane molasses win.

Comment Even softer and more caressing than previous releases, thanks to the perfect vatting of casks selected by the Cuban masters working in Panama.

