



PANAMA 21 YEARS OLD DECANTER BLACK

Rum Nation Panama 21 years - Decanter Black, is a blend created from the expert hands of the craftsmen of the best distillery in Panama. Rum Nation Panama 21 years - Decanter Black, is made from sugar cane molasses, distilled in continuous column stills and aged locally in American oak barrels (*Quercus alba*) for at least 21 years. Its blending recipe, which includes a large percentage of even older rums to give character and complexity, is the pinnacle of decades of tradition and experimentation- Elegance, thick sweetness and dried fruits... The perfect deluxe after-dinner sipping rum.

Appearance

Dark amber, almost orange.

Nose

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.

Palate

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.

Finish

The higher alcohol content compared to the younger releases makes it spicier and warmer, with tannins from the oak balancing the residual sweetness.

Comment

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 high-end rum for connoisseurs, in a sleek black decanter.



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LOGISTIC DATA	Case Unit	6 x 700 ml. 43%
	Giftbox	Coffret
	EAN13 Bottle Code	8033749406330
	EAN13 Case Code	8033749406347
	Pallet Configuration	Euro Pallet 40 Cases (8 Cases x 5 Layers)
	Case Weight	12 Kg
	Our Code	NAT101