

# ROBLE<sup>®</sup> Viejo Maestro

A dry smooth rum, elegant,  
complex and easy to be enjoyed by itself  
or in premium cocktails,  
never fading to the background.



## RON ROBLE VIEJO MAESTRO DATA SHEET

### PRODUCT

	Ron Roble Viejo Maestro
Ref.	RMA
Packaging	Box
Abv. %	40%
Country of Origin	Venezuela
EAN-Code bottle	7451105851180

### CASE INFO

Barcode (EAN) case	7451105851197
Bottles per case	6
Case width	154 mm
Case height	347 mm
Case length	232 mm
Case weight	8,3 Kg

### BOTTLE INFO

Volume	70 cl
Bottle width Bottom	68,3 mm
Bottle width Top	75 mm
Bottle height	328,2 mm
Bottleneck height	62,5 mm
Bottle weight	1383,33 gr

### PALLET INFO

Pallet type	American Pallet
Weight in KG	982,05 Kg
Cases per layer	29
Layers per pallet	4
Cases per pallet	116



RON DE VENEZUELA  
D.O.C



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## RON ROBLE VIEJO MAESTRO Tasting Notes

### Production:

100% Made from Sugar Cane Molasses.

### Aging:


Minimum of 6 years without replenishment of losses in oak ex-Bourbon casks.


### Distillation:


Continuous 5 Column Still.

### Blend:

100% 6 Year Old Rums.

 Visually we observe a rum that is medium amber color, clean, bright with golden highlights, medium density, that can be evidenced by well structured thin tears.

 On the nose it's straight forward, evidencing its origin, molasses evolving to the aging aromas where we can identify wood, hazelnut, vanilla, black pepper and flowers.

 On the palate it presents itself as dry, smooth but powerful, its moderate minerality is balanced by discernible acidity and velvety astringency, notes of caramel and dried fruits stand out, adequate tannins portray its 6 Years in American White Oak casks. It has a medium to long finish.

### Perfect Serve:

To be enjoyed alone, or in cocktail preparations.



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