



Ron **ROBLE** *Viejo*
EXTRA AÑEJO

Is an outstanding Venezuelan Premium Rum.
Excellent for tasting, mixed or by itself.



RON ROBLE VIEJO EXTRA AÑEJO DATA SHEET

PRODUCT

	Ron Roble Viejo Extra Añejo
Ref.	REA
Packaging	Box
Abv. %	40%
Country of Origin	Venezuela
EAN-Code bottle	7451105850602

CASE INFO

Barcode (EAN) case	17451105850609
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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Tasting Notes

Production:

100% Made from Sugar Cane Molasses.

Aging:


Minimum of 8 years without replenishment of losses in oak ex-Bourbon casks.


Distillation:


Continuous 5 Column Still.

Blend:

Our best reserves, aged 8 to 12 years.

 Medium Ambar color, clean, bright Medium / High Density. Thin tears of slow passage.

 The nose shows subtle aromas of brown sugar, burnt caramel, cinnamon, vanilla, nuts and wood.

 On the palate its notes of caramel, vanilla and nuts stand out, balanced tannins that are provided by

roasted barrels, an elegant, balanced and persistent body, with pronounced minerality and balanced acidity. Which gives way to a long and surprising fresh finish.

Perfect Serve:

Excellent to be enjoyed alone or as the protagonist in fancy cocktail preparations.



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