



RON ROBLE EXTRA AÑEJO

Ron Roble Extra Añejo is an exceptional Venezuelan Premium Rum. Excellent for tasting neat or mixed.

ELABORATION	100% made from Sugar Cane Molasses. Distilled in Copper Stills (Column). Obtaining only the heart of the distillation. Aged in American oak, ex-bourbon barrels.
AGING	Minimum 8 years without replacement of losses..
BLENDING	Blend of our reserves from 8 to 12 years of aging.
TASTING NOTES	A robust rum with character, mellowed with notes of vanilla, cinnamon, and caramel. A worthy representative of Venezuelan rum culture.
HOW TO SERVE	Excellent on its own or with sparkling water, very good with tobaccos and chocolates. A good component for cocktails.

DATA SHEET

Capacity	 0.70 liters / 700 milliliters / 70 CL
Alcohol	 40° GL / 40% Alc. Volume
Denomination of Origin	 DOC Ron of Venezuela Certified by Fonpronven
Segment	 Extra Premium Rum
Case	 Corrugated cardboard of 6 bottles
Pallet	 116 Cases
Bottle	 Italian Premium, Round Section Crystal Glass
Cap	 Natural Cork.
Height	 359mm
Width	 75mm
Weight	 1.35 Kg.
Packaging	 Individual Gift Box
Box	 Cardboard Box

