





## RON ROBLE MAESTRO

Ron Roble Maestro is a dry rum, very easy to enjoy.

ELABORATION	100% made from Sugar Cane Molasses. Distilled in Copper Stills (Column). Obtaining only the heart of the distillation. Aged in American, ex-bourbon barrels.
AGING	Minimum 6 years.
BLENDING	Blend of our reserves of 6 years of aging.
TASTING NOTES	A robust liquor with sweet caramel notes, black pepper, wood. Dry, light, with caramel and fruit notes.
HOW TO SERVE	Excellent on its own. A good component for luxury cocktails.

## **DATA SHEET**

Capacity	0.70 liters / 700 milliliters / 70 CL
Alcohol	40° GL / 40% Alc Volume
Denomination of Origin	DOC Ron of Venezuela Certificado por Fonpronven
Segment	💢 Extra Premium Rum
Case	Corrugated cardboard of 6 bottles
Pallet	116 Cases
Bottle	ltalian Premium, Round Section Crystal Glass
Cap	Patural Cork
Height	°. 328.2mm
Width	* <sub>0</sub> * 75mm
Weight	1.38 Kg.
Packaging	Individual Gift Box

Cardboard Box



Box