





RON ROBLE Ultra añejo

Ron Roble Ultra Añejo is an exceptional Venezuelan Premium Rum. It combines smoothness and character, and delivers a complex and interesting palate.

ELABORATION	100% made from Sugar Cane Molasses. Distilled in Copper Stills (Column). Only the heart of the distillation is obtained. Aged in American oak, ex-bourbon and ex-Pedro Ximénez barrels.
AGING	12 years without replacement of losses.
BLENDING	100% Single Vintage. No blends.
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 component of 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 Certified by Foncronven
Segment	Ron Ultra Premium. Limited Edition, Single Vintage.
Case	Cardboard box of 6 bottles.
Pallet	116 Cases
Bottle	ltalian Premium, Square Section Crystal Glass.
Cap	Patural Cork
Height	∘•• 365mm
Width	* ₀ * 75mm
Weight	1.55 Kg.
Packaging	Individual Gift Box.

Cardboard Box



Box