



Category	Single Cask 2020 – Limited Edition
ABV	46,0%
Origin	Panama – Alcoholes del Istmo S.A.
Raw Material	Molasses
Fermentation	3 days
Distillation	4 column still
Tropical Ageing	10 years in bourbon casks
Continental Ageing	2 years in Ferrand casks
Further maturation	1 year in Champagne cask 225L, which brings flower, bready, and fermentation aromas
Volatiles substances	140 g/HL AA; Esters : 32 g/hL AA
Dosage	12 g/L
Cane sugar caramel E150a (% volume	Between 0% and 0.1%
Nose	Spices with nutmeg and black pepper, apricot, woody, grape and wine with Muscat tones, floral notes as tulip
Palate	Sweet and a bit fizzy, milk chocolate and hazelnut, vanilla pods, white wine and lemon pepper hints
Finale	White flowers, dried date, fruit kernel.



SINGLE CASK