Wijnfiche

Abuelo XII Two Oaks - Rhum 40° | Panama
RHUM —

Domain

Abuelo

The Abuelo rums are single estate rums that have been produced for 3 generations by the Varela family at the hacienda San Isidro in Panama. They are real showpieces among rums and are produced in Spanish tradition. Abuleo's history dates back to 1908, when José Varela Blanco left Spain to settle in Panama, specifically in Pesé. In this small village in Herrera province, he founded the Ingenio San Isidro, the country's first sugar refinery. A few years later, his sons started distilling and the Abuelo rums saw the light of day. Today, the Varela family owns no less than 1,800 hectares of sugar cane fields and can boast of being in control of the entire production process.

Vinification

Matured for 12 years in 2 distinctive barrels. First in selected oak bourbon barrels, then finished in extra-charred american oak for an extra-smooth flavour.

Taste

Dark mahogany color and aromas such as light smoke, intense oak, vanilla, coffee and toasted almond. Robust, structured roundness and a velvety, long finish.

General information

Type: Apero & Digestif
Storage (years): > 10

