

MOKO RUM

20YR RUM



Rich brown color with golden highlights. Strong and complex structure. Displays a balanced array of intense notes of figs, Bourbon vanilla and toasted nuts. The finish is long, rich and elegant.

Category: Rum

Area of Production: Panama

Ingredients: Sugar Cane

Alcohol Content: 42%

Distillation: fermented and distilled in tall columns at high temperature

Ageing: 20 years in ex Bourbon barrels, then transferred to Cognac, France, aged 6 months in Cognac casks and bottled

Filtration: non-chill filtered