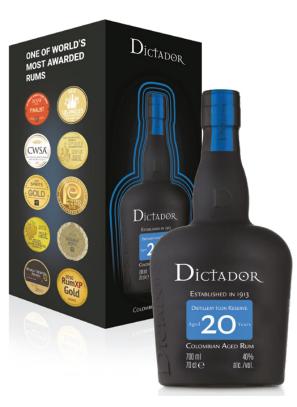


DICTADOR RUM AGED 20 YEARS





METHOD

DICTADOR 20 YO RUM is made from the fermentation of virgin sugar cane honey distilled partly in copper alembic and partly in a steel continuous column, to achieve this signature full-bodied rum. Aged in the solera method in oak barrels, allowing for the development of deep, rich flavours. Once it has achieved a full body and perfect taste, the rum is then meticulously bottled and sent all around the world to be enjoyed.

TASTING NOTES

Intense dark amber colour. Big on the nose with muscovado sugar, cherry, caramel and vanilla aromas. Soft mouthfeel with toffee, maple, and creamy oak flavours with a strong dark chocolate and coffee finish.

ONE OF THE WORLD'S MOST AWARDED RUMS

Received Double Gold at the San Francisco World Spirits Competition 2012 and WSWA Convention 2012.

