



# AUTÉNTICO NATIVO



## The Essence of Panama

The prestige of a distinct rum is at its roots. Auténtico Nativo is rooted in Panama and the land is responsible for its essence. The production process of the best rum of Panama is distinguished by the superior quality and incomparable flavor. Their craftsmanship uses the most exclusive Caribbean rums, aged in bourbon barrels for 15 and 20 years to deliver exceptional quality.

## *Selection of Aged Rums*





# AUTENTICO NATIVO RUM

## AGED 15 YEARS

*"The Essence of Panamá"*

### ABOUT

This is great example of perfect balance. A sure shot recommendation for any occasion, for those seekers of excellence and beauty. A taste of tradition well executed, great to have straight, with ice, or high end mixology.

**ABV: 40%**

### AGEING

Matured for 15 years in American white oak ex-bourbon barrels, under supervision and hand care of our seasoned Master Blender.

### TASTING NOTES

**Nose:** Combines the softness of dry fruits, toffee, caramel, and vanilla, with the strength of oak

**Palate:** Round blend of sweet honey, oak, cocoa, spice, orange peel

**Finish:** Medium to long finish

### AWARDS

2020: Silver, New York Intl Spirits Competition, 93pts

2019: Silver, Wine & Spirits Wholesalers of America Convention

2019: Silver, San Francisco World Spirits Competition

2018: Double Gold, Madrid International Rum Conference

2018: Gold, German Rum Award

2018: The Spirits Business, Rum & Cachaca Masters





# AUTENTICO NATIVO RUM

## AGED 20 YEARS

*"The Essence of Panamá"*

### ABOUT

This is the Magnum Opus of the Auténtico Nativo Family, a world-wide awarded Rum. A glorious Rum of Pedigree, to serve only straight. Any other ingredient or even ice is considered a disrespect. This is an expression of perfection, a truly piece for collectors, conceived for the delight of the most demanding connoisseurs.

**ABV:** 40%

### AGEING

Matured for 20 years in American white oak ex-bourbon barrels, under supervision and hand care of our seasoned Master Blender.

### TASTING NOTES

**Nose:** Exceptional complex, lively toasty aromas of dark roasted nuts, caramelized red fruits, and wood.

**Palate:** Smooth body with an explosion of oak, strong aged taste and approachable bourbon notes, spice, whole nuts, cherries, vanilla and a touch of sweet.

**Finish:** Smooth and long finish

### AWARDS

2020: Silver, New York Intl Spirits Competition, 93pts

2019: Silver, Wine & Spirits Wholesalers of America Convention

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# AUTENTICO NATIVO RUM OVERPROOF 108°

*“The Essence of Panamá”*

## ABOUT

This overproof is a rare and delicious work of art. The combination of aging and unique maceration process result in this magnificent “must try” rum. Well-balanced, true flavors of dark and malty chocolate fan out elegantly while allowing the rum-ness of the spirit to do its thing. It's a rare exception of a flavored rum one could sip neat, although it would make a fine addition to cocktails calling for chocolate flavors

**ABV:** 54%

## AGEING

This rum is a selection of 8 year old rums from copper column-stills, aged in ex-bourbon casks with a maceration of locally sourced chocolate that adds the natural chocolate flavor.

## TASTING NOTES

**Nose:** Despite the high-proof, the bouquet is nicely balanced with Chocolate, toffee, vanilla, and dark fruits.

**Palate:** Complex Chocolate, sweet, toffee, molasses, dried black figs, oak char, vanilla, tobacco, and cinnamon.

**Finish:** Smooth and long finish

## AWARDS

2020: Silver, New York Intl Spirits Competition, 92pts

2019: Gold, San Francisco World Spirits Competition

