



# PLANTATION PANAMA 2004



<b>Category</b>	Vintage Collection - Limited Edition
<b>ABV</b>	42%
<b>Distillery</b>	Alcoholes Del Istmo
<b>Raw Material</b>	Molasses
<b>Fermentation</b>	72 hours
<b>Distillation</b>	Still of 4 Columns
<b>Year of Distillation</b>	2004
<b>Tropical Ageing</b>	11 years in Bourbon cask, 200 L, Panama
<b>Continental Ageing</b>	2 years in Ferrand cask, 350 L, Château de Bonbonnet, France.
<b>Volatile Substances</b>	170 g/hL AA
<b>Dosage</b>	16 g/L
<b>Color</b>	Light Mahogany
<b>Nose</b>	The nose opens with floral notes such as violet developing deeper fruit notes including red berries, plum brandy and exotic fruits with a finishing touch of vanilla and cinnamon.
<b>Palate</b>	The first palate reveals light exotic fruit notes giving way to raisin, butterscotch with a touch of cinnamon and exotic wood.
<b>Drink Strategy</b>	A great sipping rum.