

BRUGAL EXTRA VIEJO – RESERVA FAMILIAR – RON DOMINICANO DESDE 1888 – PRODUCIDO, ENVEJECIDO Y EMBOTELLADO POR BRUGAL & CO. S.A. – PUERTO PLATA – R.D. 37,5% 350ML.

Desde 1888, cinco generaciones de maestros roneros elaborando uno de los mejores rones envejecidos del mundo.

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. The colour is amber in the centre with golden reflexes on the edges.

At the olfactory analysis, I find a good quantity of scents which well accompanies with the quality of the odours. The perfumes, which compose the olfactory *bouquet*, are all clear, neat and limpid. As the description of the olfactory sensations, it is easy to identify vanilla, honey, pastry cream, ripe banana, pineapple and orange flowers.

At the gustative and retro-olfactory analysis, the spirit does not invade the palate, the heating sensation justified for the alcoholic percentage of the spirit is not dominant and very soft. When the spirit establishes the contact with the palate, it opens much more and the retro-olfactory sensations are generous and confirm, on general, what we have perceived at the nose (honey, banana and vanilla). The vanilla flavour is leading the other ones to occupy lightly and softly the whole space they have to pass through. It is a sort of leisurely walk.

MY PERSONAL OPINION: The fact is: to be or not to be a *Brugal Extra Viejo – Reserva Familiar*? Once solved this doubt, everything is acceptable. Its persistence (32 seconds) is high and so it is in the average of a good spirit. As concerns the typology conformity, I find it in perfectly correspondence to its typology due to the fact that it is a rum reserva and the spicy and sweet sensations are nicely dominant. The final gives you an interesting sensation of sweetness which allows us to combine this spirit with **milk chocolate with chopped hazelnuts** creating a perfect harmony between the final, with sweet tendency, of the spirit and the sweetness of the chocolate. What's more, I find excellent the alcoholic sensation of the rum which counterbalances the fatness of the chocolate allowing to achieve almost a balance, totally harmonic, at the palate.