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**RON BERMUDEZ ANIVERSARIO – ENVEJEDICO EN LAS BODEGAS BERMUDEZ –
DESTILADO Y EMBOTELLADO POR J. ARMANDO BERMÚDEZ & CO., S.A. – SANTIAGO
– REPÚBLICA DOMINICANA – ESTABLECIDO EN 1852 700ML. – 40% ALC. VOL.**

BERMUDEZ ANIVERSARIO – LA EDAD DEL RON DOMINICANO

Ron Bermudez aniversario ha sido escogido para conmemorar cada año la fundación en 1852 de la empresa licorera más antigua de la República Dominicana. Es un ron de producción limitada, elaborado con los rones más añejos del país, seleccionados cuidadosamente en nuestras bodegas para obtener un producto del más agradable sabor y del más refinado bouquet. La inigualable calidad de este ron está garantizada por la más esmerada destilación, las más grandes bodegas de añejamiento y la más vieja tradición en la elaboración de ron.

At the visual analysis, it demonstrates to be limpid as usually for a quality spirit as this esteemed and beloved Dominican rum; the colour is amber with caramel reflections.

At the olfactory analysis, 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 the tangerine, the yellow apple, the mango, the green banana, the cedar



wood, the pastry cream, the sweet chocolate the curry and the white pepper. The olfactory buds are gently crisping for the alcoholic intensity.

At the gustative exam, the alcohol sensation is strong and tends to be very crisping in the dorsal part of the tongue and around the gums; despite of this, there is a good salivation in the lateral zones of the mouth and in the final we perceive a burnt wood flavour which gives a light bitter sensation.

At the retro-olfactory analysis, the heating sensation, justified for the alcoholic percentage of the spirit, is much lower allowing the extension of the following flavours: honey, mango marmalade, burnt wood and tangerine peel. The gustative aromatic persistence is about 34 seconds.

MY PERSONAL OPINION: tasting this rum is like feeling the warmth of the sea at the sunset in your stay at Bayahibe beach in Dominican Republic. The strong alcoholic sensation at gustative level obliges to enjoy to the full this spirit with a chocolate with milk and coconut (35% cacao, made in Peruvian Amazonia); the sensation of crisping at the top of the tongue (zone in which we perceive the sweetness produced by alcohol) is something that walks on its own inducing joy and conviviality to the spirit-food combination.

The following parameters are really important for this combination:

- The salivation of the spirit is counterbalancing the fatness of the chocolate
- The bitter tendency of the spirit is counterweighing the sweet tendency of the chocolate
- The structure of the spirit is matching the structure of the chocolate
- The gustative aromatic persistence of the spirit is equalizing the gustative-olfactory persistence of the chocolate