

RON FORTÍN – ETIQUETA DORADA – AÑEJADA EN CUBAS DE ROBLE – RESERVA ESPECIAL 8 AÑOS – CONT. NETO 750 c.c. 40% vol.

Desde el fino tratamiento de la semilla de caña de azúcar; su cuidado, la elaboración de la miel y destilación en nuestra planta de Piribebuy. Añejada cuidadosamente en cubas de roble, ennobleciendo su sabor durante ocho años; llega a sus manos nuestra distinguida Etiqueta Dorada. Para que disfrute del mejor Ron Paraguayo.

Elabora: Fortín S.A. – Industria Paraguaya – R.S.P.A. N°1601-026821 – R.E. N° 16-00453-III/E – Teléf.: (595-21) 613471/2

At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit. What's more, the rays of the light reflex on the spirit. The colour is intense mahogany with golden reflections.

At the olfactory analysis, the nose is friendly and sweet. The olfactory bouquet is composed by honey, wood, crystallized sugar, candied fruit, banana and tobacco. The perfumes are all clear, neat and limpid.

At the gustative analysis, the alcoholic sensation is prominent providing the relative alcoholic dryness capable of cleaning your palate. But, on the other side, the alcoholic sensation lets an ample space for the aromas encountered at the olfactory exam. Then, the balance between alcohol and aroma is very good.

At the retro-olfactory analysis, when the spirit gets in contact with the palate, it opens much more and the retro-olfactory sensations express a wood and ripe banana flavours.

MY PERSONAL OPINION: even if a person is on the point of going to bed, this rum is inviting you to entertain a light conversation before concentrating on your sleep. Its gustative aromatic persistence is about 18 seconds. The final gives you an interesting sensation of sweetness which permits you to sit up all night, because once passed the dry sensation of alcoholic percentage, your mouth is starting to watering and stimulate your talking.