

PURA VIDA - XO.
EL RON DE COSTA RICA.

SPECIFICATIONS.
70 CL - 40% ALC./VOL.



CATEGORY.
Rum

ORIGIN.
Costa Rica.

ELABORATION.
A blend of three types of Rums we produce in Costa Rica: pure juice, sugar cane honey and molasses.

AGEING.
Primary (Costa Rica): bourbon casks.
Finish (France, Charente): old Cognac tuns.

KEY DIFFERENTIATING FACTORS.
The first Costa Rican Rum.
A name bearing the motto of one of the most beautiful countries in the world.
The entire production process (harvesting the cane, extracting the juice, fermentation, distillation, ageing) is conducted on the estate in Costa Rica.
This Rum is designed to outshine its immediate rivals in blind tastings in black glasses.
A case made from recycled bagasse with incomparable engravings.

TASTING NOTES.

COLOUR.
Amber.

NOSE.
Rich and complex, immediately releasing indulgent aromas of caramelised crème brûlée resembling the sweetness of burnt sugar. Notes of gingerbread add a hint of spice, while pineapple and flambée banana aromas add a fruity and exotic dimension. Candied oranges harmoniously combine with accents of black olives and old leather, adding depth and complexity.

PALATE.
Powerful, rich and concentrated.
The silky, coating texture releases intense flavours that affirm the promise of the nose. Each sip reveals an impressive depth of flavour, with a perfect balance of sweetness and spice. The persistent finish prolongs the tasting pleasure, with subtle aromas of cedar adding an elegant woody note. A touch of clove adds a spicy edge, while flavours of prune bring a fruity depth. A delicate note of orange blossom brings a refined floral finish to this sensory experience.