

NEW

RUM     CARIBBEAN



► BOCATHÉVA 15YO

 ► **VENEZUELA**

45° / 70 CL

This rum from Venezuela is a molasses rum aged only in Venezuela for 10 years in American bourbon oak barrels. The sugar cane used are Romana and Cubana. There is only one harvest per year between December and May, continuously night and day.

The fermentation takes between 12 to 16 hours and the distillation is done using four columns. Then, the rum goes in barrels at around 65% abv. Once in barrels, the rum is aged in Venezuela, which has a tropical climate, producing an exotic aroma and beautiful roundness. Bocathéva 15 years old offers complex and dried fruit notes and a long elegant finish.



► BOCATHÉVA 15YO FULL PROOF

 ► **VENEZUELA**

62° / 70 CL

This rum from Venezuela is a molasses rum aged only in Venezuela for 10 years in American bourbon oak barrels. The sugar cane used are Romana and Cubana. There is only one harvest per year between December and May, continuously night and day.

The fermentation takes between 12 to 16 hours and the distillation is done using four columns. Then, the rum goes in barrels at around 65% abv. Once in barrels, the Rum is aged in Venezuela where the tropical climate produces an exotic aroma. Bocathéva 15 years Full Proof offers fruity and powerful notes.

