



PRODUCT: SANTIAGO DE CUBA

PHYSICOCHEMICAL SPECIFICATIONS

Santiago de Cuba rum is a product made from mixtures of alcohols produced by the fermentation of molasses derived sugar cane, and subsequently naturally aged in barrels white oak, for a specified time, according to the requirements of its kind.

Acid Esters assortment alcoholic strength

Santiago de Cuba 37.7-38.3 4 Min 5 Min

White card

Santiago de Cuba Añejo 37.7-38.3 15 min 5 min

Añejo Superior Santiago 39.7-40.3 35 min 20 min

11 Years of Cuba

Santiago de Cuba Extra 39.7-40.3 35 min 20 min

Aged 12 Years

Santiago de Cuba Extra 39.7-40.3 40 min 25 min

20 years old

Santiago de Cuba Extra 39.7-40.3 40 min 25 min

25 years old

Alcoholic strength expressed in% of alcohol by volume at 200 C

Total acidity expressed in g of acetic / acid 100L of absolute alcohol.

Esters expressed in g of ethyl acetate / absolute ethanol 100L

Methanol expressed in g of methanol / 100L of absolute alcohol.

ORGANOLEPTIC SPECIFICATIONS

organoleptic specifications

Slightly amber Product, free of turbidity and: • FreeCell suspended particles with odor and flavor.

- Añejo: Product amber glossy, characteristic smell and flavor, well balanced.
- Superior Añejo: product dark amber, bright appearance characteristic smell and taste.
- Extra Añejo: Product dark amber, bright appearance, smell and very definite characteristic flavor.

CORPORACIÓN CUBA RON S.A