**RUM FORM VENEZUELA WEBSITE**

Venezuelan rum is a product that represents not only the quality of the soil, but the tenacity of the farmers who grow the sugarcane with which the molasses, base ingredient for rum, is made and the experts and professionals who distill it. Venezuelan rum is a drink that takes its time before the consumer gets to enjoy it.

The Venezuelan rum industry not only generates dividends for the nation through taxes and foreign currency but enriches the country's prestige with the multiple international recognitions awarded by tasters and connoisseurs of a spirit that also holds The Rum from Venezuela Controlled Designation of Origin.

**About us**

FONPRONVEN, The Fondo de Promoción del Ron de Venezuela or Venezuelan Fund for the Promotion of Rum was established in 2009 for several purposes, some of which are to guarantee the quality of rums produced in Venezuela and to defend the authenticity of this drink in order to avoid violations of intellectual property through copies and adulterations.

The Fund established a Regulatory Council that is responsible for auditing the brands that hold the Controlled Designation of Origin so that all the production companies maintain the optimum quality of their rums.

FONPRONVEN also focuses on raising public awareness so that it knows and appreciates Venezuelan rum, identified with the hallmarks of Venezuelan rum and endorsed by the CDO (or D.O.C.) This way you can appreciate the product and differentiate it from other rums.

FONPRONVEN is composed of executives from rum-producing companies in Venezuela: Alcoholes y Añejos Monagas, Alnova, Central de Licores Unidos de Venezuela C.A. (Celiveca), Complejo Industrial Licorero del Centro, Corporación Alcoholes del Caribe, Destilería Carúpano, Destilerías Unidas S.A (DUSA), Destilería Veroes, Diageo Venezuela, Industrias Bravo, Ron Santa Teresa and Rones del Caribe.

**Mission**: To promote Venezuelan rum nationally and internationally, highlighting it as an added value the Rum from Venezuela Controlled Designation of Origin, to ensure compliance with the requirements that identify Venezuelan rums and to preserve their main differences so that they continue to stand out around the world.

**Vision**: That the Controlled Designation of Origin is the brand that identifies the optimal quality of our rums, grouping under that label the best in the world. To highlight that the CDO represents an added value to Venezuelan distillates that are identified with the CDO Rum from Venezuela.

**Organization values**

**Enthusiasm**: Through knowledge, perseverance and technology we have been able to achieve optimal quality values in Venezuelan rum and we have been able to maintain this prestige over time.

**Professionalism**: It aims to meet the expectations of the national and international market with high quality standards that determine the success and competitiveness through the commitment to develop the best rum in the world.

**Collaboration**: The institution seeks to join forces and bring the best of each brand to develop common objectives, increase participation and commitment in generating ideas and initiatives to optimize quality and levels of competitiveness.

**RUM FROM VENEZUELA**

**Our History**

The history of rum began with the arrival of the Europeans since they brought the sugarcane which had the Dominican Republic as its first domicile and the Caribbean Sea as a neighbor. This plant was part of the luggage that accompanied Christopher Columbus, on his second trip to America, in 1493.

In the history of rum the pirates also have their chapter, as they brought to the West Indies a drink they made from sugarcane juice which they called Kill-Devil or rumbellion, which means tumult. It is not known whether the name of the rum originated from that word or the scientific name of sugarcane: Saccharum Officiarum. The first document mentioning it dates from July 8, 1661. It was issued by the governor of Jamaica and in that text it was simply called "rum”.

Dave Broom in his book titled Rum points out that: "At first rum was a native drink designed for servants." In the 17th and 18th centuries it served as currency to buy slaves that worked in the sugarcane fields. Until the end of the 18th century, it was the drink of choice for sailors. In 1693 a Dominican rum scholar, Father Jean-Baptiste Labat, perfected the still and put into practice the method used for cognac. The result revolutionized the rum industry in the French colonies.

Pirates and filibusters loved rum and on the islands it became omnipresent. Spiced rum punch became the sailor’s favorite drink. Later, it arrived in England where people were drinking it hot. As that punch spread across Europe, rum left behind its less than honorable past and ascended to other social classes.

Venezuela distilled its own history that adds up to two centuries of tradition. Sugarcane arrived in Venezuela with the Spanish conquerors, which used it to sweeten and make their juices, predecessors of rum.

There are indications that sugarcane arrived in Venezuela through Coro. In the 18th century, "almost everyone expressed that it was the second fruit in these lands," says José Angel Rodríguez in the book Our Gastronomic Culture. And where there's sugar, there's the drink that come from it. "Where the sugar germinated, hard liquor or “aguardiente” is distilled" recalls the historian.

The “aguardiente” prospered in the 18th century in Venezuela because the Spanish colony, to protect the peninsular wines, forbade its production. This antecedent allowed the history of rum in the country to begin early, in the 19th century. Beginning in 1880, high import duties and low taxes on domestic production helped its production. Then, rums from Carúpano obtained a leading role. There not only did common rum thrive. So did "el Ron Viejo Carúpano". The distillers kept the rum in barrels taken from European wines waiting for a better opportunity regarding prices. And by doing so, they realized how well they were aging.

In the 19th century there was rum not only in Carúpano, state of Sucre; but also in Zulia, Miranda, Carabobo, Aragua, Yaracuy, Cojedes, Guárico, in the Andean states and in the capital region of Venezuela. Rum was concentrated in urban areas, while “aguardiente” thrived in rural areas.

Subsequently, other names emerged that have been consolidating in the country and are projecting with a solid image abroad because they offer the consumer more than quality, in their bottles there is history. A history that fed a collection of anecdotes that gave Venezuelan rum a trajectory of more than two centuries of tradition.

**RUM**

In Venezuela, to be called a ”rum", the distilled alcohol from the molasses of the sugarcane has to age, for at least two years, in oak barrels. That has been the case since 1954 when Venezuelan law established it, a ruling that does not exist in other latitudes and makes a difference.

Venezuelan rums have attributes that distinguish them and bring them closer. They are twinned by geography, centuries-old tradition, mandates of the same law, a distillation style and the vast experience of those who make it

**Categories**

**Standard aged**. It gathers rums with a minimum of two years of aging, light. They usually have fruity tones and light touches of wood, characteristics that allow them to be suitable for blending.

**Premium and Super Premium**. Rums in this category are usually semi-heavy with blends from other rums with more than four years of aging. They have more structure and body, the product of their maturity. They are characterized by a more marked personality and usually have nuts, vanilla and wood aromas on the nose, characteristics that are appreciated in their entire splendor when drank alone.

**Processing and raw materials**

**Sugarcane, that's the secret**

Sugarcane provides the raw material that makes the difference in Venezuelan rum. That's where the miracle begins. The plant grows in much of the national territory. The local climate with the difference in temperatures between day and night is benign for the cane which is particularly sweet and, in addition, produces a cleaner alcohol.

**Molasses, the soul of Venezuelan rum**

If sugarcane is the genesis of rum, molasses is the beginning of its production. Dense, with an intense caramel color, it comes from the cane juice from which crystalizing sugar has been extracted at the sugar mills. Venezuelan molasses contains more sugar and fewer impurities, which influences the quality of the alcohol. The more sugar there is in the molasses, the higher the elements of quality in the alcohol. The Denomination of Origin determines that the molasses have to be from Venezuela in order to present its peculiar characteristics.

**Fermentation, part of the secret**

Prior to distillation is fermentation, which begins when molasses is diluted in hot water and the yeasts undertake their task of converting sugar (sucrose) into carbon dioxide and alcohol. This stage of the process also gives particular characteristics to the rum. The quality of the molasses, of the water, which must be pure, free of smells and flavors; the personality of the yeasts, which present the peculiarities of each area; man's hand and the time given to fermentation have great influence. The more patience you have, the more richness it has.

**Distillation, alchemy is present**

During distillation the alcohol is separated from the water and definitively profiles if a rum will be "heavy" that presents many congeners, i.e. more aromas and flavors; or "light", the most common, which are achieved in abundance and at industrial speed. The fundamental difference in Venezuelan rum is the alcohol. They are clean, well-distilled rums. Distillation can be in stills or in columns.

**Aging, time for patience**

In Venezuela to be called rum it has to be aged in barrels for two years. Since there is sun all year round, aging is intense, evaporation, as well as oxidation is higher.

Each type of alcohol has its aging potential. There are light alcohols that cannot be aged more than two years, while a heavy one requires perhaps more than four. That is why there is talk about maturing them to their optimum age.

By law, in Venezuela, if you want to indicate the age of blended rum, that of the rum with less age should be used. When it comes to the barrels for aging, they should be from white oak, which were usually previously used to age American bourbon or Scotch whisky.

**Blends, an art**

Venezuelan rums are usually the result of a blend of rums of different ages that is made to obtain a distillate that is superior to each one of those parts. The blends are made by the master Rum-Makers or “Maestros Roneros” who possess a trained sense of smell and experience that amounts to decades.

These mixes give personality to the blend. In the case of heavy rums the blend is usually the result of the union of younger rums. If you climb the scale to the premiums, in their formula there are older rums. Final adjustments are made to finish the process. Each rum company has its own secret touches.

The master rum-makers are the guarantors that each label is true to itself; they are the custodians of the blends, a secret that only they know.

**Controlled Designation of Origin**. This attribute sets them apart from the rest of the competitors in the world. This allowed the rum from Venezuela to have CDO Controlled Designation of Origin as its last name. The rums bearing this seal are made under the Venezuelan quality standards COVENIN, an acronym for the regulatory body that created them, functions that today are fulfilled by the Regulatory Council of the CDO Ron of Venezuela together with Fondonorma.

**Unique characteristics**. The competition in world shelves has become relentless and Venezuelan rums stand out for having a personality of its own, having to compete with their fellow rums around the world, since it is a distillate that is made in more than 45 countries. That is why it is crucial that it shows its unique characteristics.

**Aged in barrels**. There is a key to understanding what distinguishes Venezuelan rum and that is the fact it must stay for, at least two years, aged in oak barrels as established by Venezuelan law since 1954. Thus, the minimum ageing time is two years and the maximum is whatever it requires to reach its optimum age of maturation. That depends on the alcohol kept in the barrel and how it will be transformed under Venezuela's own climatic conditions.

In Venezuela there is sunshine all year round. This implies that evaporation and oxidation in barrels is high. Therefore, aging is accelerated. The loss - the alcohol that evaporates from barrels over the years- is also greater; the average loss is 7% per year and is associated with the intensity of aging. In Scotland, for example, it is 1-2% per year.

**Purity and cleanliness.** Are recurring words in the central characters of this story to explain what distinguishes Venezuelan rum when it comes to distillation. Its makers agree: They are clean rums, product of high purity Venezuelan molasses and honeys and from a good command of distillation techniques.

**Sugarcane**. Venezuela's climate gives sugarcane its own attributes. The largest plantations are in areas characterized by warm days and cool nights. That allows the sugar level to rise. Obviously, if you have a Denomination that binds rum to its soil, the molasses must come from the cane that grew in this country. The molasses is also a differential sign. Those who make rum in Venezuela claim that Venezuelan cane has more sugar and fewer impurities. That allows for cleaner alcohols.

**Mastery**. Venezuelan rums are usually the result of elaborate blends. And this is when the role of the master rum-makers who, with proven experience, are the guarantors of the personality of each brand is essential.

**Controlled Designation of Origin**

**What is it?**

The Controlled Designation of Origin is a geographical indication used in a product that has a specific geographical origin, whose qualities, reputation and characteristics are essentially due to its place of origin. Its quality or characteristics are due exclusively or essentially to the geographical environment, comprising natural, cultural and human factors.

But it is not just geography, it is about people who, with their hands, sow the cane, harvest it, ferment it, distill it and age it

**Why does it exist?**

The Controlled Designation of Origin regulates and protects those specific characteristics of a particular product, requiring that the manufacturing processes be met and the exact raw materials are used.

This regulation and network of regulations guarantee the world that a product is unique according to its native soil.

**Birth Certificate**

The bulletin from the Servicio Autónomo de la Propiedad Intelectual (SAPI or Autonomous Service for Intellectual Property) Nº 459 dated November 4, 2003 published that the Denomination Rum from Venezuela is a Designation of Origin of the Venezuelan State to be applied to the alcoholic beverage called rum and that it can only be applied in the exact concept of rum established by the COVENIN rules, for the benefit of producers who are part of the Cámara de la Industria Venezolana de Especies Alcohólicas (CIVEA or Venezuelan Chamber of The Alcoholic Species Industry) for having complied with the requirements in Articles 201, 202, 203 and 204 of Decision 486 of the Andean Community of Nations.

According to the minutes of the general assembly held in Caracas on June 4, 2019, members of the Cámara de la Industria Venezolana de Especies Alcohólicas (CIVEA or Venezuelan Chamber of The Alcoholic Species Industry) expressed their agreement that the control and ownership of the Venezuelan Rum Controlled Designation of Origin fell, starting on the above-mentioned date, on the Civil Association Fondo de Promoción del Ron de Venezuela or Venezuelan Fund for the Promotion of Rum (FONPRONVEN). This way CIVEA transferred ownership, control, dissemination, promotion and other actions linked to the Venezuelan Rum Controlled Denomination of Origin to FONPRONVEN.

The Fondo de Promoción del Ron de Venezuela or Venezuelan Fund for the Promotion of Rum was created in 2009 and since its inception has been aimed at ensuring that the requirements of the Rum from Venezuela CDO are met, to promote it nationally and internationally as the flag product of the country, as well as promote it through the Ron de Rum from Venezuela tourist route.

In August 2019, SAPI ratified the Controlled Designation of Origin awarded in 2003 in accordance with Resolution Nº 798 of the Autonomous Service for Intellectual Property dated November 4, 2003. This update allows us to continue to legally protect Venezuelan rum in major export markets and at the national level.

**OUR PEOPLE**

**FONPRONVEN**

The supreme management of FONPRONVEN is the General Assembly, composed of all the members of the Association, which delegates aspects of management to a Board of Directors formed by a President and two Directors, who are elected every two years.

Management and day-to-day administration of the Association will be the responsibility of the General Manager who is responsible for managing and supervising the affairs, businesses, operations and day-to-day activities of the Association. In addition, he is responsible for coordinating the Regulatory Council and the Ethics Committee.

Other FONPRONVEN bodies:

*The Regulatory Council*: consists of five members appointed at the General Assembly and is the technical body responsible for monitoring and certifying compliance with the quality conditions associated with the Controlled Designation of Origin, as well as the generation of regulations necessary for the verification of the CDO and evaluation for the admission of new members.

*The Ethics Committee*: it consists of five members appointed by the General Assembly and whose main function is to ensure compliance with the current ethics and fair competition standards within the framework of the Bylaws and the code of ethics of the organization.

*The Marketing Committee*: is made up of at least one person from the marketing teams of the member companies and through these committees we seek to generate consensus and innovative ideas to promote the Rum from Venezuela CDO.

Ensure compliance with the current ethics and fair competition standards under this Document and the ETHICS CODE

**Body and Soul**

When we talk about Venezuelan Rum, there is no reference to secret chemical formulas that have given it prizes and applause around the world. Each bottle captures the work of men of the field who take care of a cane that is unique and of which they are proud. Added to ancestral tradition are the technologies applied with expectations to optimize their derivative, the molasses.

There are the anecdotes of those who extract it and then take it to the distilleries and empty it in those large deposits that guard it until it turns into liquor.

There are the master rum-makers whose noses are able to perceive the taste, through smell. With a privileged sense of smell, which they care for and protect, these master rum-makers transmit their passion to that final product that proudly makes it to the glass.

Community projects, solidarity towards the community, encouragement to entrepreneurs, support for the arts and promotion of sports are added to each label. In short, anything that contributes to the development of the country, because the men and women of rum are Venezuela and work for it.

**MAESTROS RONEROS**

**Andrés Contreras – Master Rum-Maker Ocumare**

*"Rum has been half my life, it is the medium in which I raised my family and through which I learned everything I know”.*

Andrés Contreras is a Chemist, passionate about mixing technology with tradition in the rum alchemy process. An immersion in the industry, forced by fate, that has led this master down a 30-year path of very high prestige aged rum creations.

From the beginning he has dedicated himself to perfecting the art of aging with meticulous character in picking the types of barrels, unmatched patience and full dedication to the supervision of his batches to achieve soft, homogeneous and characterful blends.

He has taught Master Classes in Uruguay, Spain, France, Denmark and Italy, promoting the characteristics of the Rum from Venezuela and with special pride, the rums of the Complejo Indistrial Licorero del Centro. He has developed and produced several brands of rums and other beverages in Venezuela such as Ron Pampero Especial, Ron Pampero Aniversario, Ron Ocumare Edicion Reservada, Ron Estelar and Ron Emperador. He has produced wines such as La Sagrada Familia, Sangria la Española, vino Lambrusco Barroco and Alexander Sparkling Wine, in addition to Vodkas, Gins and other spirits.

In 2018 he received the award as Best Master Rum-Maker for 2017 from the International Rum Conference.

**Carlos Pérez - Master Rum-Maker Cañaveral**

*"Each of my creations is inspired by the desire to provide the consumer with a product with great attributes, that maintains the quality and tradition of Venezuelan Rum, adding my personal touch to it”.*

Carlos Pérez, a Chemist by profession, is in charge of the Quality and Development Department of CACSA Lander & Vera, where he designs the formulas for different alcoholic beverages such as spirits, sangria, hard liquor, punch, vodka and gin. The creator of the first cream of Venezuelan rum, Crema de Ron Cañaveral, of great acceptance by the consumer and holder of various awards, among them, the Madrid Ron Festival and in the prestigious international competition Wine & Spirit Competition (IWSC) in several of its editions.

In May 2016, the Fondo de Promoción del Ron de Venezuela or Venezuelan Fund for the Promotion of Rum (FONPRONVEN) awarded him with the certification as Master Rum-Maker for the CDO Rum from Venezuela.

**Carlos Pérez – Master Rum-Maker Barrica**

He was born on November 12, 1963 in Puerto La Cruz, State of Anzoátegui. He graduated with an Associate Degree in Chemistry at the Instituto Universitario de Tecnología El Tigre, State of Anzoátegui in July 1986. Its main training takes place in Industrias Pampero C.A. as Quality Control Analyst, Production Supervisor and Head of the Wine Production Unit from July 1987 to October 1998.

He later served as Head of Production and Plant Manager for Gomaven C.A. in Santa Teresa del Tuy, State of Miranda from December 1998 to March 2004. From March 2004 to 2018 he worked at Envacar del Caribe – Lander & Vera as Production Manager, Technical Manager of Quality and Development, where he makes the formulation of sangria and table wines, control in pouring and alcohol blends intended for the aging and processing of blends for in bulk export of rum and development and formulation of different brands of rum for national consumption.

In 2016 the Fondo de Promoción del Ron de Venezuela or Venezuelan Fund for the Promotion of Rum (FONPRONVEN) awarded him with the certification as Master Rum-Maker for Rum from Venezuela CDO.

Carlos currently works at Complejo Industrial Licorero del Centro C.A. (CILCCA) as Quality Control and New Product Development Manager where he develops rums in bulk for the export market as well as the creation of premium rum versions.

Among the brands developed and consolidated are: Ron Añejo Barrica 40 and Ron Extra Añejo Barrica 80. Both with the CDO distinction in addition to three other brands for a total of 4 rum brands developed. In addition, he created two Venezuelan rum creams: among which there is Crema de Ron Barrica.

**Carlos Méndez – Master Rum-Maker Veroes**

He was born in El Consejo, State of Aragua. In 1977 he began working in the rum industry with his father Don Enrique Méndez who, for 55 years, was a master rum-maker and after his retirement worked for another 10 years in Destilería Veroes, bringing his son in 2009 to continue his legacy.

He obtained the an Associate Degree in Industrial Production working on the repair and preparation of aging barrels; later, in the area of laboratory and distillery, worked in the different areas of fermentation, distillation and aging.

In 2009 the great challenge began. He is appointed master rum-maker for Veroes, inheriting the knowledge, the respect, the culture and the love for rum. He had the opportunity of creating 6-year-old Veroes Ron Añejo, a product that has won in different rum tastings, congresses and recognitions in Europe and North America on more than 9 different occasions, in addition to being cataloged by critics in the area as the best rum in the world in its category and being among the top 10 in the world, which can be verified on the specialized publications in the beverages field.

Venezuelans should be very proud to have rum that is recognized worldwide, prepared with the highest quality standards, by workers, technicians and professionals in order to achieve the country brand: Rum from Venezuela with export quality.

**Carmen López de Bastidas - Master Rum-Maker Ron Carúpano**

Rums from Destilería Carúpano have additional magic. Its creation depends on the only woman master rum-maker in the country: Carmen López de Bastidas, who has been developing the profiles of the unrivalled products of Destilería Carúpano for 30 years.

Today, Carmen López de Bastidas has earned a place and recognition in the industry since she knows how to perfectly select exclusive alcohols with superior character and use the purest water of their own abundant springs of Destilería Carúpano.

Carmen López de Bastidas' commitment is magnified by knowing how to balance the accumulated craft experience of many years with the knowledge of the most current sensory analysis technique that guarantee the unique final quality of rums from Ron Carúpano.

In her own words, being a master rum-maker means "having the ability, taste and olfactory sensibility, as well as the dedication to know how to blend different types of rums with different aging years to be able to create products of the highest quality”

It is the combination of her knowledge, experience and feminine sensitivity that gives the special touch to Carúpano aged rums, therefore their unique flavors and aromas are of an exceptional quality, managing to awaken infinite sensations in those who taste them.

**Giorgio Melis - Master Rum-Maker de Ron Robles**

Giorgio Melis, master rum-maker of recognized trajectory and more than 50 years of experience, is responsible for the excellent notes and attributes that distinguish Ron Roble Viejo ®.

A Chemical Engineer graduated from the Universidad Central de Venezuela in 1966. In 1967 he began his professional career in the production of Venezuelan rums, work that continues to do to this day demonstrating his tireless commitment to excellence.His perseverance and hard work for the creation of exceptional rums bear fruit in obtaining multiple recognitions that have been awarded to Ron Roble Viejo® at the main international fairs in Madrid, Barcelona, New York, San Francisco, Mexico City, Tokyo, Prague, Berlin and Rome.

**Luis Figueroa – Master Rum-Maker.**

Barquisimeto. Venezuela. 07/06/1957.

**Degrees**: Chemical Eng. (1982). MSc. in Administration (1991), Diploma in Quality Management (1999), MSc. in Higher Education (2005), Certified Master Rum-Maker (2016). **Experience**: since 1992 in the rum industry; Since 2003 Master Rum-Maker for Cacique and Pampero; Member of the Technical Commission of Fondo de Promoción del Ron de Venezuela or Venezuelan Fund for the Promotion of Rum; 2012-2013; Member of the Technical Commission of the Venezuelan Chamber of the Alcohol Species Industry for the period 1997-2008. He was a co- participant in the design of the National Technical Standards for Rum from Venezuela and Mexico; Member of the Regulatory Council for the CDO Rum from Venezuela, period 2019-2021; Visits to more than 40 countries, where he has developed the topic of rum through conferences and evaluating multiple rum and other alcoholic beverage plants. **Publications**: Rum Course, Advanced Level (Co-author, Diageo, Spain, 2007); Guest author for the chapter on rum production of the Book Al Son del Ron, Sugars and rums from Venezuela and the Caribbean basin by José Angel Rodríguez (Venezuela, 2009); Writer in various magazines specialized in alcoholic beverages. **Awards**: The Spirit of Supply Award, International Award for Latin America and the Caribbean (Panama, 2010). Review in the book Identidad Venezuela en 1,000 Rostros (Index Nº 379) by Gil Molina as one of the 1,000 Venezuelan exponents of culture, traditions and beliefs, the values and symbols of the country of the last decade (2014); Golden Distiller Award, at the III Distillates Congress. Venezuela (2016)

**Nelson Hernández Master Rum-Maker for Ron Diplomático.**

Nelson Hernández has spent the last three decades working in the liquor industry.

During these years, Nelson has become an expert in the rum manufacturing process and emphasizes that distillation is a science and the blending of alcohols is an art; the combination of the two is what creates excellent rum.

After working for a few years in the oil industry, Nelson joined LUSA (Licorerías Unidas S.A.) known now as DUSA (Destilerías Unidas S.A) the parent company of Ron Diplomático. Nelson held his first position as Maintenance and Project Manager. He researched all production areas and collaborated with Master Rum-Maker Tito Cordero who, at the time, was in charge of the production area.

In 2002, during the early years of DUSA, Nelson consolidated his role in the production area, in this new role he continued to improve the efficiency of the distillery by developing projects aimed at increasing production capacity.

After 2008, Nelson began to move quickly in various leadership roles at DUSA until finally, in 2017, he joined Tito Cordero as Master Rum-Maker for Ron Diplomático, recognizing the patience, the passion, the dedication and, above all, a deep respect for tradition.

Nelson is proud to be part of a team whose dedication and effort produces one of the best rums in the world.

**Néstor Ortega - Master Rum-Maker for Ron Santa Teresa**

Néstor Ortega is considered one of the best Master Rum-Makers in the world and has been the winner, on two occasions, of the recognition as "Best Rum-Maker" by the International Rum Congress in Madrid (2012) and by the CDO Rum from Venezuela (2016); Ortega represents the expertise, mastery and maturity of the rums from Santa Teresa.

Néstor is a Chemical Engineer and has a 40-year career in Ron Santa Teresa. Ortega has been a key player in the development of unique blends that have given Santa Teresa its worldwide recognition. His expertise and knowledge in the art of distillation, formulation and aging and a careful selection of the best raw materials, allowed Nestor to create the best spirits that, subsequently, made it the best rum in the world.

His rigorous methodology and experience in different areas have made him take care, with special interest, of every part of the process of Santa Teresa’s aged rums, guaranteeing the perfect balance of the blends and giving them the unique sensory profile of our beverages (rum with character: dry and balanced).

As part of his legacy, Néstor Ortega was the one who created the Bodega de Solera and has been responsible for the development of most of the brands that are now part of Santa Teresa’s catalogue.

His commitment and eagerness to generate differentiating products, together with the values of the brand and of the Vollmer family, mean that Nestor does not take shortcuts, that he devotes the necessary time to develop blends without using additives or chemicals, in the most artisanal and natural way possible, to obtain the desired results.

**Rosamy Belmonte – Master Rum-Maker for Industrias Bravo & Cia. S.A.**

Graduated in Food Technology, she began her professional career in 2009 in what has always been her home, Industrias Bravo & Cia, S.A. She started in the Development Department for New Products where she was trained in sensory analysis where she formulated different liquors and non-alcoholic beverages that are now commercially distributed in Venezuela. Two years later she was in charge of supervising the liquor making area. During this stage she began her contact with aged rums as the person in charge of the aging process, from the reception of the alcohol from the molasses to the pouring of the lots. It was there that he focused and visualized where she wanted her professional career to develop.

Aged rums inspired her and put in all her care, commitment and dedication to be prepared and to learn more every about the process of its development and preparation. She studied and took every opportunity by meeting with experts and master rum-makers.

She developed rums for private consumption at Industrias Bravo in search of what would be her first commercially released rum, an exceptional ultra-aged rum, the development of Caballo Viejo Rum with a blend of the best rums of the cellar which took her more than two years to formulate it. She later launched Ron Añejo Bucare, a younger rum with pleasant aroma and harmony in the mouth.

Rosamy states that we should be proud of our national drink, we have the best rum in the world; behind it is our history, our roots, our character and our nobility.

**Tito Cordero - Master Rum-Maker for Ron Diplomático**

Tito Cordero joined Destilerías Unidas S.A. in 1988 (at the time called Licorerías Unidas S.A.) the company that owns and produces Ron Diplomático. He has worked with the brand since its inception and has acquired, over the years, the necessary experience and knowledge to fulfill the obligations of his current role: Master Rum-Maker for Diplomático.

He assures that Ron Diplomático is the result of the dedication and efforts of the team working for the brand. Along with the Diplomático Tradición range, Tito is particularly proud of Diplomático Ambassador, Premium rum made from the best rum reserves of the distillery which highlights his experience, representing the ultimate expression of his lifelong work.

In addition to its dedication to the quality of Diplomático rums, Tito has also helped the distillery to ensure a perfect harmony between production and the environment, contributing to the certification process under ISO 14001 environmental criteria.

Tito also holds a variety of international competition awards for the Diplomático brand such as: "Master Rum-Maker of the Year” at the London Rum Barrel Awards in 2011 and 2013, and "Best Master Blender in the World" at the Rum International Conference in Madrid in 2014.

As Master Rum-Maker, his effort is focused on creating an art that everyone can enjoy: the art of Ron Diplomático.

**A name with several last names**

Rum from Venezuela is more than the name of a product. It represents the combined work of many people adding their efforts until they reach the final result which, in this case, is the rum.

Based on the Controlled Designation of Origin, each distillery sets its own parameters but they coincide in the pursuit of quality, in reaching its own identity and at the same time sheltering, thanks to its quality, under a nationality, the Venezuelan nationality.

Under the name of Venezuela, companies that have made excellence their north and prestige their common name. Therein rests the difference that has developed into recognitions to catapult our rum as the best in the world.

**RUM-MAKING COMPANIES AND THEIR PRESENTATION LETTERS.**

**Alcoholes y Añejos Monagas C.A.**

Our name is a tribute to the legend of East Venezuelan: Rodolfo Esteban Gil, better known as Calazán, who pioneered the distillation of rum and brought a unique seal of quality to his creations.

During the 20th century, making alcohol was a job that involved capabilities very few had, but Calazán had talent and demonstrated it after his arrival in the town of Nueva Colombia, where he devoted himself to distilling alcohol.

Part of his fame is due to the stories of his life and his ability to conquer hearts. He learned and cultivated the art of tonnage or barrel-making, aging and guarding, which gave a distinctive touch to his rum.

Thanks to his adventures and the legacy that inspired millions of people, Calazán founded Alcoholes and Añejos Monagas C.A. in 2015, in Maturín, State of Monagas, manufacturers of spirits recognized for their great trajectory and quality standards.

The company produces various spirits and builds prestigious brands, including one of the most outstanding of all: Ron Calazán.

**url:** [www.calazanrum.com](http://www.calazanrum.com)

**Ron Añejo Calazán Special**

|  |  |
| --- | --- |
| Brand | Ron Calazán |
| Product | Ron Añejo Calazán Special |
| Description | 2-year-old rum aged in American White Oak barrels. A spirit easily recognized for its essence of ripe fruits and a blend of light bases. |
| Color | Its color is bright gold. |
| Aroma | Notes of toasted oak wood are perceived, with delicate aromas of tropical fruits and nuts, evoking nuts and almonds. It also combines tones of honey and vanilla. |
| Flavor | The toasted wood tannins are tasted, complemented by soft notes of ripe fruits and caramel tones |

**Awards received by Ron Añejo Calazán Special**

**Ron Añejo Calazán Standard**

|  |  |
| --- | --- |
| Brand | Ron Calazán |
| Product | Ron Añejo Calazán Standard |
| Description | 4-year-old rum aged in American White Oak barrels. A spirit with soft aromas of nuts, honey and plum due to the light and semi-heavy base blend. |
| Color | Its color is intense gold. |
| Aroma | Notes of toasted oak wood are perceived, with delicate aromas of tropical fruits and nuts, evoking nuts and almonds. It also combines tones of honey and vanilla.. |
| Flavor | Notes of nuts are tasted in harmony with subtle and defined toasted oak aromas |

**Awards received by Ron Añejo Calazán Standard**

**Ron Añejo Calazán Premium**

|  |  |
| --- | --- |
| Brand | Ron Calazán |
| Product | Ron Añejo Calazán Premium |
| Description | 6-year-old rum aged in American White Oak barrels. It has sweet and wood aromas obtained due to the blend of semi-heavy and heavy bases. |
| Color | Its color is reddish brown |
| Aroma | Notes of toasted wood are appreciated, combined with aromas of ripe red fruits, cherries and subtle tones of honey and plum that resemble sherry brandy. |
| Flavor | Notes of nuts are tasted, with subtle and defined toasted oak aromas. |

**Awards received by Ron Añejo Calazán Premium**

|  |  |  |  |
| --- | --- | --- | --- |
| RUM | Year | Award received | Congress |
| Ron Añejo Calazán Premium | 2018 | Silver Medal Best Rum in the World | International Rum Congress (Madrid) |

**Ron Añejo Calazán Reserva**

|  |  |
| --- | --- |
| Brand | Ron Calazán |
| Product | Ron Añejo Calazán Reserva |
| Description | 10-year-old rum aged in American White Oak barrels. It is mainly characterized by its notes of red fruits and plum. |
| Color **Awards received by Ron Añejo Calazán Reserva** | Its color is deep reddish brown |
| Aroma | Highlights include toasted notes of wood combined with aromas of ripe red fruits, cherries and subtle tones of honey and plum. |
| Flavor | Notes of nuts are tasted, with subtle and defined toasted oak aromas. |

**Awards received by Ron Calazan**

|  |  |  |  |
| --- | --- | --- | --- |
| RUM | Year | Award received | Congress |
| Ron Añejo Calazán | 2018 | Silver Medal Best Rum in the World | International Rum Congress (Madrid) |

----------------------------------------------------------------------------------------

**Celiveca (Central de Licores Unidos de Venezuela C.A.)**

Celiveca (Central de Licores Unidos de Venezuela C.A.) was founded in 1997 in order to develop a company in the liquor field to provide high quality brands and satisfy the tastes and needs of the demanding Venezuelan consumer.

Celiveca starts to demonstrate its strength in the business by working with large internationally recognized houses such as Quality Spirit International, Bodegas Cousiño Macul, Viña Morandé, Bodegas Bianchi, among others, offering the Venezuelan market excellent options when choosing a good whisky or a wine.

The company has stood out for developing its own very high quality brands and differentiating presentation for all its labels that include vodkas, whiskey, gins, sparkling wines, sweet and dry spirits and its entire range of standard, premium, super-premium and ultra-premium rums: Barrica, Barrica 40, Barrica 80, Caballo Viejo Ron Ultra Añejo.

**url:** [**www.celiveca.com**](http://www.celiveca.com)

**Barrica 40**

|  |  |
| --- | --- |
| Brand | Ron Barrica |
| Product | Barrica 40 |
| Description | The selection of the best batches of aged rums, aged for up to 40 months in oak barrels make it stand out for their elegant notes and a bright golden color. |
| Color | Its color is amber gold. |
| Aroma | Notes of oak are perceived that combine dry and smoked nuts. |
| Flavor | Delicate notes of caramel, oak and nuts are tasted. |

**Awards received by Ron Barrica 40**

|  |  |  |  |
| --- | --- | --- | --- |
|  | Year | Award Received | Congress |
| Ron Premium Barrica 40 | 2018 | Gold Medal in its category (rums from 4 to 6 years old) | International Rum Congress (Madrid) |

**Barrica 80**

|  |  |
| --- | --- |
| Brand | Ron Barrica |
| Product | Barrica 80 |
| Description | The selection of the best batches of aged rums, aged for up to 80 months in oak barrels make it stand out for its elegant notes and a bright coppery red color. |
| Color | Its color is coppery red |
| Aroma | A delicious combination of red fruits, vanilla, tobacco and chocolate are perceived. |
| Flavor | An elegant entrance is tasted with enigmatic notes highlighting oak and dates. |

**Awards received by Ron Barrica 80**

|  |  |  |  |
| --- | --- | --- | --- |
|  | Year | Award Received | Congress |
| Ron Reserva Barrica 80 | 2018 | Bronze Medal in its category (rums from 7 to 10 years old) | International Rum Congress (Madrid) |

**Industrias Bravo y Celiveca**

Produced by Industrias Bravo in partnership with Central de Licores Unidos de Venezuela C.A. (Celiveca) and developed under the highest quality standards of both companies to offer the market an excellent product.

|  |  |
| --- | --- |
| Brand | Ron Caballo Viejo |
| Product | Caballo Viejo |
| Description | Produced by Industrias Bravo in partnership with Central De Licores Unidos de Venezuela C.A. (Celiveca), Caballo Viejo Ron Ultra Añejo is aged in the only Boutique Cellar that exists in the country, owned by Industrias Bravo, which holds only 1,000 barrels of alcohols which aging ranges today from 6 to 12 years in American oak barrels. |
| Color | It has a reddish amber color with slight golden flashes. |
| Aroma | On the nose there is an aroma of honey, dry, toasted and smoked nuts. |
| Flavor | In the mouth we find robust notes typical of the time of aging, silky and very well balanced. |

------------------------------------------------------------------------------------------

**Industrias Bravo**

Industrias Bravo & Cia., S.A. is a company with more than 30 years of tradition in the Venezuelan liquor industry, under our current name we operate since 1994 located in the industrial area of Maturín, State of Monagas, to the East of Venezuela. We manufacture alcoholic and non-alcoholic beverages for our brands and for third parties, producing more than 30 different products in different presentations. Our physical infrastructure consists of 40,000 m2 that includes a Liquor processing plant, a carbonated beverage plant and a mineral water plant. In addition, we have 3 Ron aging cellars with a total area of 1,600 m2 that currently house 10,500 American oak barrels.

We do not have our own distillery, so we acquire the alcohol from the different distilleries in the country; this makes us have a variable alcohol matrix in our aged products.

We use two aging systems, the traditional pyramidal method of up to 6 rows and the method of storage on pallets of 4 barrels and up to 5 pallets high.

Our aging batches are from 1 year old to the oldest soleras containing rums aged for up to 16 years.

Currently our rums present in the Venezuelan market are Ron Ultra Añejo Caballo Viejo and the Ron Añejo Bucare, both developed by our Master Rum-Maker Rosamy Belmonte.

**url:**[**www.industriasbravo.com**](http://www.industriasbravo.com/)

|  |  |
| --- | --- |
| **Brand** | Bucare |
| **Product** | Ron Añejo Bucare |
| **Description** | Ron Añejo Bucare is produced from sugar cane molasses and is aged for more than two years in American oak barrels that were previously used to age bourbon and whisky. |
| **Color** | Golden |
| **Aroma** | Citrus notes, oak and a delicate touch of vanilla are perceived. |
| **Flavor** | It is slightly dry on the palate and denotes woody, citrus harmony and sweet vanilla flavors. |

--------------------------------------------------------------------------------------------

**Complejo Industrial Licorero del Centro C.A.**

Ron Ocumare was born in Valles del Tuy, a faithful representative of the wealth of Venezuelan land, the expertise of its industry and the passion that characterizes those born in this Caribbean country. Ron Ocumare, with a range of premium rums, of long lives in the barrels, is designed for demanding and knowledgeable rum palates, in constant search for liquids with character.

The union between alchemy, tradition and patience is the imprint of Ron Ocumare.

Our seal is the care of the product in the aging batches and the double passing through the barrel, which allows obtaining balanced, delicate rums with a lot of aroma.

Ron Ocumare is the representation of Venezuela, a tropical country with the best climate conditions to make rum. Its fertile soils and the temperature difference between day and night allow for accelerated oxygenation resulting in complex and delicate body rums.

Venezuela is the jewel of the Caribbean, a beautiful paradise full of natural wonders with one of the widest biodiversity on the planet. Our mountain ranges channel the warm air currents that give Yaracuy, a land of rum, the constant rainfall that feed our fertile lands.

Ron Ocumare has the Controlled Denomination of Origin, CDO Rum from Venezuela, seal of quality that supports the superiority of the rum that comes from the insides of this country.

In Venezuela, rum involves culture, being present in every home, celebration and tradition.

**url:** [**www.ronocumare.com**](http://www.ronocumare.com)

**Ocumare Añejo Dorado**

|  |  |
| --- | --- |
| Brand | Ron Ocumare |
| Product | Ocumare Añejo Dorado |
| Description | It is born from the blend of golden rums from 3 to 7 years. Exceptional robust blend aged in American white oak barrels with marked fruity notes, caramels |
| Color | Refined bright blend of deep amber |
| Aroma | Captivating sweet aroma of caramel, vanilla and wood with notes of fruity honeys |
| Flavor | Perfect harmony of the art of the master rum-maker, elegant and with exceptional roundness with long and persistent travel. |

**Awards received by Ron Ocumare Añejo**

|  |  |  |  |
| --- | --- | --- | --- |
| Year | Rum | Award received | Congress |
| 2016 | Ron Ocumare Añejo | Double Gold Medal | International Rum Congress |
| 2015 | Ron Ocumare Añejo | Silver Medal | International Rum Congress |
| 2014 | Ron Ocumare Añejo | Gold Medal | International Rum Congress |
| 2013 | Ron Ocumare Añejo | Gold Medal | International Rum Congress |
| 2012 | Ron Ocumare Añejo | Double Gold Medal | International Rum Congress |

**Ocumare Edición Reservada**

|  |  |
| --- | --- |
| Brand | Ron Ocumare |
| Product | Ocumare Edición Reservada |
| Description | Exquisite blend of complex rums from 12 to 15 years old. Delicate and complex blend of doubly aged in American oak barrels, rested cautiously in sherry barrels that seduce the most demanding palates. |
| Color | Perfect reddish flashes created by perfection and balance of the Master Rum-Makers alchemy. |
| Aroma | Balanced and exquisite notes of vanilla and cinnamon followed by subtle candied fruits in delicious caramel that brings a complex aroma that invades all the senses. |
| Flavor | An explosion of flavors that deliciously delight the palate. With long and wide-character travel with intense flavor of oak smoked in hazelnut and walnut caramel, with an unforgettable finish. |

**Awards received by Ron Ocumare Edición Reservada**

|  |  |  |  |
| --- | --- | --- | --- |
| Year | Rum | Award received | Congress |
| 2018 | Ron Edición Reservada | Silver Medal | International Rum Congress (Madrid) |
| 2017 | Ron Edición Reservada | Gold Medal | International Rum Congress |
| 2015 | Ron Edición Reservada | Gold Medal | International Rum Congress |
| 2015 | Ron Edición Reservada | Gold Medal | Miami Rum festival |
| 2014 | Ron Edición Reservada | Gold Medal | Miami Rum festival |
| 2013 | Ron Edición Reservada | Gold Medal | Miami Rum festival |
| 2012 | Ron Edición Reservada | Bronze Medal | International Rum Congress |

------------------------------------------------------------------------------------------

**CACSA (Corporación Alcoholes del Caribe S.A.)**

Corporación Alcoholes del Caribe S.A is a distillery located in San Felipe, sector Carbonero, State of Yaracuy, which has been serving the national liquor industry for more than a decade, as well as the international market, exporting its fine neutral, extra-neutral and aged alcohols to destinations such as Spain, Dominican Republic, Colombia and Chile.

CACSA introduces Ron Añejo Cañaveral the national market in 2008, bottled in its subsidiary Envasar del Caribe C.A., located in the Valles de Aragua. Ron Añejo Cañaveral in its three varieties: Red Label, Black Label and Blue Label, sums up the best tradition in the formulation of blends and its aging in American oak barrels for periods of two to ten years, to offer a delicate and harmonious product, worthy of the most demanding palates, of infinitely superior quality, which is considered by the most expert tasters as one of the most exquisite labeled rums in the world.

url: [www.cabcgroup.com](http://cabcgroup.com)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Cañaveral Ron Añejo**   |  |  | | --- | --- | | Brand | Ron Cañaveral | | Product | Cañaveral Ron Añejo | | Description | Aged rum made with blends of rums of two (2) and three (3) years of aging in American oak barrels and notes of caramel. | | Color | It has an intense golden color. | | Aroma | Soft notes of wood intertwined with tones of citrus and vanilla. | | Flavor | It has a sweet entrance with spicy tones, very balanced where notes of cane caramel stand out, it has very good permanence. |   **Awards received by Cañaveral Ron Añejo**   |  |  |  | | --- | --- | --- | | Year | Award received | Congress | | 2015 | International Wine & Spirits Competition Silver (Añejo Cañaveral) | IWSC |   **Cañaveral Ron Extra Añejo**   |  |  | | --- | --- | | Brand | Ron Cañaveral | | Product | Cañaveral Ron Extra Añejo | | Description | It is a Premium Rum born from the selection of blends aged from four (4) to six (6) years. | | Color | Intense amber with golden traces resulting from a long rest in oak barrels. | | Aroma | Notes of species harmonized with the toasting of the Barrels are highlighted. | | Flavor | Very soft, round and persistent entrance, good-bodied where vanilla notes with nuts and smoky touches are blended in a balanced way. |   **Awards received by Cañaveral Ron Extra Añejo**   |  |  |  | | --- | --- | --- | | Year | Award received | Congress | | 2015 | International Wine & Spirits Competition Silver (Extra Añejo Cañaveral) | IWSC |   **Cañaveral Reserva Especial**   |  |  | | --- | --- | | Brand | Ron Cañaveral | | Product | Cañaveral Reserva Especial | | Description | Rum with notes of cocoa and smoke that intertwine with nuts and oak, rested for long periods from eight (8) to ten (10) years in American oak barrels. | | Color | Intense amber with coppery flashes. | | Aroma | It is a complex and enigmatic rum where notes of cocoa and smoke mixed with notes of nuts and oak stand out. | | Flavor | Velvety, harmonious, persistent, where vanilla tones, sweet fruits and a great wood are fused. |   **Awards received by Cañaveral Reserva Especial**   |  |  |  | | --- | --- | --- | | Year | Award received | Congress | | 2018 | Double Gold International Rum Conference (Cañaveral Reserva International Especial Conference) | Madrid | |  |  |
|

---------------------------------------------------------------------------------------------------

**Destilería Carúpano**

In Hacienda Altamira, in Macarapana, Carúpano, State of Sucre, we find Destilería Carúpano. It could be the paradigm of the history of more than 250 years of Ron Carúpano, since it was precisely in that property, founded in 1762, where the aging of sugarcane spirits in oak barrels was experienced for the first time.

Heir to these traditions, Destilería Carúpano exclusively selects superior alcohols and uses the purest water, from its own springs. These two elements contribute to the incomparable distinctive feature of their rums; aging time also provides a very high percentage of its final quality, increasing its complexity, fragrance, color and delicacy.

The nature of its products, Ron Carúpano Legendario, Ron Carúpano X.O., Ron Carúpano Zafra 1991, Ron Carúpano 21, Ron Carúpano 12 and Ron Carúpano 6, is due to the geographical location of Destilería Carúpano, where a particular microclimate develops with a high degree of humidity with breezes from the Caribbean Sea and high temperatures, which allow the maturation process to accelerate, as the speed of chemical reactions inside the barrel doubles.

**url:  [www.roncarupano.com](https://www.roncarupano.com/)**

**Ron Carúpano Legendario**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano Legendario- Colección |
| Description | Ron Viejo Colección with 40º G.L. unique in Venezuela and the world, only batch with 25 years of closed aging, without replenishment of reductions, or blends, with a limited and numbered annual edition of 500 glass decanters carved with Suede bag and fine case. |
| Color | Amber with yellow flashes and dense tears |
| Aroma | With aromas of fermented pineapple or its skin, caramel, cocoa, vanilla, coffee and toasted wood. |
| Flavor | In the mouth its sweetness is imperceptible at first, then a sweetness that completely fills your mouth advances, making it sweet. With subtle and elegant farewell. |

**Awards received by Carúpano Legendario**

|  |  |  |
| --- | --- | --- |
| Year | Awards Received | Congress |
| 2020 | Silver Medal for Ron Añejo Carúpano Legendario | London Spirits Competition |
| 2019 | Silver Medal for Ron Añejo Carúpano Legendario | London Spirits Competition |
| 2018 | Gran Tenedor de Oro para Ron Añejo Carúpano Legendario | Asociación Venezolana de Gastronomía |
| 2018 | Double Gold Medal for Ron Añejo Carúpano Legendario, | International Congress Madrid |
| 2018 | Grand Gold Medal for Ron Añejo Carúpano Legendario | Spirits Selection Bruxelles |
| 2017 | Gold Medal for Ron Añejo Carúpano Legendario | Spirits Selection Bruxelles |
| 2016 | Bronze Medal for Ron Añejo Carúpano Legendario | International Congress Madrid |
| 2015 | Gold Medal for Ron Añejo Carúpano Legendario | International Congress Madrid |
| 2014 | Double Gold Medal for Ron Añejo Carúpano Legendario | International Congress Madrid |
| 2014 | Award for Best Rum in the World for Ron Carúpano Legendario. | Congreso Internacional de Madrid |
| 2013 | Gold Medal and Best Packaging for Ron Carúpano Legendario | Congreso Internacional de Madrid |
| 2010 | Double Gold Medal for Ron Carúpano Legendario | San Francisco Spirits |

**Ron Carúpano X.O.**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano X.O - Colección |
| Description | An excellent Ron Extra Viejo de Antología with 40º G.L. with extensive closed aging in American white oak barrels without replenishment of loss and with Reserve from Mothers of Ancient Private Family Reserves. Limited and annual numbered edition of 2,000 carved glass decanters with fine case. |
| Color | Light brown, clean, dense in a glass. |
| Aroma | With aromas of wood, caramel, hazelnuts, almonds and cashews. Peach and ponsigué fruits (Ziziphus mauritiana) evokes cane and papelón (unrefined brown sugar) |
| Flavor | In the mouth the entrance is sweet, gently, long, with a roasted and toasted aftertaste. Fine, elegant, slips into the mouth and stays in it with a deep aftertaste of chocolate and tobacco. |

**Awards received by Carúpano X.O.**

|  |  |  |
| --- | --- | --- |
| Year | Awards Received | Congress |
| 2020 | Bronze Medal for Ron Añejo Carúpano X.O. | London Spirits Competition |
| 2019 | Bronze Medal for Ron Añejo Carúpano X.O. | London Spirits Competition |
| 2019 | Silver Medal for Ron Carúpano X.O. | Spirits Selection Bruxelles |
| 2018 | Gran Tenedor de Oro para Ron Añejo Carúpano X.O. | Asociación Venezolana de Gastronomía |
| 2018 | Silver Medal for Ron Carúpano X.O. | International Congress Madrid |
| 2018 | Silver Medal for Ron Carúpano X.O. | Spirits Selection Bruxelles |
| 2017 | Silver Medal for Ron Carúpano X.O. | Spirits Selection Bruxelles |
| 2017 | Bronze Medal for Ron Carúpano X.O. | BCN Rum Congress |
| 2016 | Silver Medal for Ron Carúpano X.O. | International Congress Madrid |
| 2015 | Silver Medal for Ron Carúpano X.O. | International Congress Madrid |
| 2014 | Gold Medal for Ron Carúpano X.O. | International Congress Madrid |
| 2013 | Gold Medal for Ron Carúpano X.O.. | Congreso Internacional de Madrid |

**Ron Carúpano Zafra 1991**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano Zafra 1991 - Colección |
| Description | It is an exceptional Ron Extra Viejo de Selección with 40º G.L. with closed aging in American white oak barrels without repositioning of waste and with Mothers of Reserves of distillates barreled in 1991, evolved in its aging so particularly that they were chosen to create an aged rum with unique and unrepeatable sensory conditions in an annual Special Edition of only five thousand French glass bottles |
| Color | Amber, clean |
| Aroma | Its aromas of pineapple and coconut cake overwhelm in a cheerful, elegant way; you feel alcohols so subtle that you can drink them at room temperature. Aromas of iodine and the beach. |
| Flavor | With aromatic descriptors of nuts, hazelnuts and almonds; some citrus like candied orange peels, yellow flowers, of a very special delicacy |

**Awards received by Carúpano Zafra 1991**

|  |  |  |
| --- | --- | --- |
| Year | Awards Received | Congress |
| 2019 | Bronze Medal for Ron Añejo Carúpano Zafra 1991 | London Spirits Competition |
| 2019 | Silver Medal for para Ron Añejo Carúpano Zafra 1991 | Spirits Selection Bruxelles |
| 2018 | Gran Tenedor de Oro para Ron Añejo Zafra 1991 | Asociación Venezolana de Gastronomía |

**Ron Carúpano Reserva 21 Limitada**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano 21 |
| Description | Authentic Ron Viejo 45º G.L. Specially frosted bottle, with cork cap finish and case. Mothers from limited reserves of up to 21 years of aging. |
| Color | Light brown color with amber and honey flashes |
| Aroma | With aromas of citrus fruits and candied peels of orange, grapefruit, tangerine, iodized salinity air. butter, popcorn and caramel. |
| Flavor | Imperceptible sweet entrance in the mouth, with many iodine or saline flavors, a balanced bitter touch |

**Awards received by Carúpano 21**

|  |  |  |
| --- | --- | --- |
| Year | Awards Received | Congress |
| 2020 | Silver Medal for Ron Añejo Carúpano 21 | London Spirits Competition |
| 2019 | Bronze Medal for Ron Añejo Carúpano 21 | London Spirits Competition |
| 2018 | Gran Tenedor de Oro para Ron Añejo Carúpano 21 | Asociación Venezolana de Gastronomía |
| 2018 | Silver Medal Ron Carúpano 21. | International Congress Madrid |
| 2017 | Bronze Medal for Ron Carúpano 21 | BCN Rum Congress |
| 2015 | Bronze Medal for Ron Carúpano 21 | International Congress Madrid |
| 2014 | Bronze Medal for Ron Carúpano 21 | International Congress Madrid |
| 2013 | Silver Medal for Ron Carúpano 21 | Congreso Internacional de Madrid |
| 2010 | Bronze Medal for Ron Carúpano 21 | The Polished Palate |
| 2008 | Gold Medal for Ron Carúpano 21 | The Polished Palate |
| 2006 | Golden Fork from the Venezuelan Academy of Gastronomy for Ron Carúpano 21 | Concurso Mundial de Alambique |
| 2005 | Gold Medal for Ron Carúpano 21 | Concurso Mundial de Alambique |
| 2004 | Gold Medal for Ron Carúpano 21 | Concurso Mundial de Alambique |

**Ron Carúpano 18**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano 18 |
| Description | It is a Ron Extra Viejo of 40º G.L. (40% Alc. by Vol./ 80 U.S. Proof) with long closed aging in American oak barrels without replenishing of loss and mothers from limited reserves of up to 18 years of aging. |
| Color | It has an amber color with bright golden flashes. |
| Aroma | Delicate on the nose with aromas of candied fruits with moderate notes of wood, almonds and honey. |
| Flavor | Vigorous entrance, with firm and balanced body. Pleasant permanence in the mouth with a mellow and prolonged finish flavored with fig and chocolate. |

**Ron Carúpano Reserva 12 Exclusiva**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano 12 |
| Description | Intriguing Ron Viejo 40" G.L. with closed aging in American white oak barrels. No replenishment of loss with reserves Mothers from special reserves of up to 12 years of aging |
| Color | Bright amber with golden flashes, bright and clean with many legs |
| Aroma | With sweet aromas of vanilla and banana bites, toasted almonds and hazelnuts, with caramel. |
| Flavor | In the mouth, its entrance is persistent and strong where they confirm the aromas when tasting: coconut, vanilla, caramel and toasted wood to politely depart, the alcoholic sensation reaching the throat, balanced and velvety. |

**Awards received by Carúpano 12**

|  |  |  |
| --- | --- | --- |
| Year | Awards Received | Congress |
| 2020 | Silver Medal for Ron Añejo Carúpano 12 | London Spirits Competition |
| 2019 | Bronze Medal for Ron Añejo Carúpano 12. | London Spirits Competition |
| 2018 | Bronze Medal for Ron Carúpano 12 | International Congress Madrid |
| 2017 | Bronze Medal for Ron Carúpano 12. | Spirits Selection Bruxelles |
| 2015 | Bronze Medal for Ron Carúpano 12 | International Congress Madrid |
| 2013 | Silver Medal for Ron Carúpano 12. | Congreso Internacional de Madrid |
| 2012 | Gold Medal for Ron Carúpano 12 | The Fifty Best |
| 2010 | Bronze Medal for Ron Carúpano 12. | The Polished Palate |

**Ron Carúpano Reserva 6 Especial**

|  |  |
| --- | --- |
| Brand | Ron Carúpano |
| Product | Ron Carúpano 6 |
| Description | A singular and attractive Ron Viejo of 40º G.L. with closed aging in American white oak barrels. No replenishment of loss with reserve Mothers from special reserves of up to 6 years of ageing. |
| Color | Golden yellow in appearance, light in the glass. |
| Aroma | Smell of sweet fruity and woody aromas. |
| Flavor | In the mouth, its entrance is sweet, the alcohol feels strong albeit pleasantly. It departs quickly, causing to drink it frequently. |

**Awards received by Carúpano Reserva 6 Especial**

|  |  |  |
| --- | --- | --- |
| Year | Awards Received | Congress |
| 2019 | Silver Medal for Ron Añejo Carúpano Legendario and Ron Añejo Carúpano 6 | London Spirits Competition |
| 2018 | Bronze Medal for Ron Carúpano 6. | International Congress Madrid |
| 2018 | Grand Gold Medal for Ron Añejo Carúpano Legendario, Silver Medal for Carúpano Ron 6 | Spirits Selection Bruxelles |
| 2008 | Gold Medal for Ron Carúpano 6 | The Polished Palate |

----------------------------------------------------------------------------------------------------

**DUSA (Destilerías Unidas, S.A.)**

It was founded in October 1959 on the initiative of the country's leading liquor distribution companies and Seagram's Company LTD under the name of Licorerías Unidas S.A.

In 2002 DUSA (Destilerías Unidas SA) became a 100% Venezuelan owned company, when a group of investors from the State of Lara bought the assets of this Industrial Plant capable of producing a wide range of rums, whiskies, gin, vodkas, spirits, developing one of the country's largest brand catalogues.

DUSA, with a tradition of more than 50 years, is located in the State of Lara to the center-west of the country in a small town called La Miel, at the foot of the Venezuelan Andes and surrounded by the states with the highest sugarcane production of the country.

Ron Diplomático® created by Master Rum-Maker Tito Cordero, winner of the award for the best Master Rum-Maker in the world at the Golden Rum Barrell Awards in 2011, is present in more than 50 countries and is the result of a careful selection of the finest distilled reserves from stills, stored in the depths of the aging cellars for up to 12 years. Today the Diplomático family holds 49 medals for quality from around the world and is composed of: Diplomático Blanco, Diplomático Añejo, Diplomático Reserva, Diplomático Reserva Exclusiva and Diplomático Ambassador.

**url :** [**www.dusa.com.ve**](https://www.dusa.com.ve/)**,** [**www.rondiplomatico.com**](https://www.rondiplomatico.com/)

**Diplomático Ambassador**

|  |  |
| --- | --- |
| Brand | Ron Diplomático |
| Product | Diplomático Ambassador |
| Description | Exquisite rum made from the best reserves of the distillery (100% copper still rums) and aged in white oak barrels for a minimum of 12 years until optimum maturity. It is then aged for two additional years in Sherry Pedro Ximénez barrels, contributing to the Perl’s sensory complex. Diplomático Ambassador is bottled directly from the barrel, with the purpose of preserving the full expression of its organoleptic properties. Produced in limited quantities. |
| Color | Brilliant, deep amber |
| Aroma | A soft and majestic balance that subtly evokes oak, port notes and smoke in balance with mellow notes of ripe, dried fruits and dark chocolate. |
| Flavor | Complex, with notes of raisins, walnut and toasted oak that give way to a long and pleasant finish. |

**Diplomático Single Vintage Rum**

|  |  |
| --- | --- |
| Brand | Ron Diplomático |
| Product | Diplomático Single Vintage Rum |
| Description | It is born from the perfect blend of the specific year of its label. Distilled in copper stills, aged in American white oak barrels and finished in Sherry Oloroso barrels for one year, they give way to a vintage rum presented in a limited edition with 43º G.L. With an unrepeatable sensory condition, this exquisite rum will captivate the most demanding palates. Produced in limited quantities |
| Color | Dark amber |
| Aroma | Rich in notes of smoked wood, coffee and chocolate with a reminder of vanilla and ripe fruits. |
| Flavor | The palate is much more pleasant and confirms its aromas by combining flavors of aged oak, light vanilla and chocolatey tones. Intense and silky finish leaving memories of this extraordinary rum in the mouth. Incredibly round. |

**Diplomático Reserva Exclusiva**

|  |  |
| --- | --- |
| Brand | Ron Diplomático |
| Product | Diplomático Reserva Exclusiva |
| Description | Diplomático Reserva Exclusiva is a complex and elegant rum, carefully made from sugarcane honeys. Delicately distilled in old copper stills and aged in small oak barrels for up to twelve years. Thanks to its unique body and excellent balance, it has become a reference for rum lovers and connoisseurs around the world. |
| Color | Amber |
| Aroma | The first fragrances combine orange peel, brown sugar, light oak and cinnamon. When resting in the glass, the aromas are integrated generating a majestic, seductive and elegant bouquet. |
| Flavor | The palate is much more pleasant combining flavors of aged oak and syrup. Intense and silky finish leaving memories of varied and subtle overtones in the mouth. Its complex body and extraordinary balance are obtained from the artisanal process in double distillation of copper pots. |

**Awards received by Diplomático Reserva Exclusiva**

|  |  |  |  |
| --- | --- | --- | --- |
| Year | Awards Received | Congress | Product |
| 2019 | Gold | The Rum Masters | DIPLOMÁTICO RESERVA EXCLUSIVA |
| 2018 | Gold | Hong Kong International Wine & Spirits Competition | Diplomático Reserva Exclusiva |
| 2018 | Silver - 88/100 | Tastings.com | Diplomático Reserva Exclusiva |
| 2018 | Bronze | Berlin International Spirits Competition | Diplomático Reserva Exclusiva |
| 2018 | Silver | San Francisco World Spirits Competition | Diplomático Reserva Exclusiva |
| 2016 | Double Gold | San Francisco World Spirits Competition | Diplomático Reserva Exclusiva |
| 2016 | 92/100 | Ultimate Spirits Challenge | Diplomático Reserva Exclusiva |
| 2016 | Bronze | International Spirits Challenge | Diplomático Reserva Exclusiva |

**Diplomático Mantuano**

|  |  |
| --- | --- |
| Brand | Ron Diplomático |
| Product | Diplomático Mantuano |
| Description | Mantuano is an extraordinary blend of rums aged for up to eight years in white oak barrels, which previously served to age American whiskey and malt whiskey. It is composed of rums distilled in columns, batch kettle and stills, from sugar cane honeys and molasses. |
| Color | Dark Gold |
| Aroma | Its main aromas in order of intensity are fruit, vanilla and oak. Vanilla is appreciated in its maximum freshness and the wood enhances pleasant aromas of aged oak. |
| Flavor | Traces of fruit, spices, oak and vanilla give this rum an extraordinary balance. A right balanced finish. |

**Awards received by Diplomático Mantuano**

|  |  |  |  |
| --- | --- | --- | --- |
| Year | Awards Received | Congress | Product |
| 2018 | Gold | Berlin International Spirits Competition | Diplomático Mantuano |
| 2018 | Gold - 90/100 | Tastings.com | Diplomático Mantuano |
| 2017 | Gold Medal | San Francisco World Spirits Competition | Diplomático Mantuano |
| 2017 | 95/100 and Great Value | Ultimate Spirits Challenge | Diplomático Mantuano |
| 2017 | Silver Outstanding | International Wine & Spirit Competition | Diplomático Mantuano |
| 2017 | Bronze | International Spirits Challenge | Diplomático Mantuano |
| 2017 | Gold 94/100 | Tastings.com | Diplomático Mantuano |

**Diplomático Planas**

|  |  |
| --- | --- |
| Brand | Ron Diplomático |
| Product | Diplomático Planas |
| Description | It is an extraordinary blend of rums distilled in stills, columns and batch kettle. Aged for up to six years, it is elegant, rich and surprisingly intense for white rum. A complex carbon filtration process carried out before bottling it, gives this rum its crystalline appearance and soft finish. |
| Color | Clear, translucent |
| Aroma | Subtle and neutral aromas with notes of coconut, cream and vanilla. |
| Flavor | Balance between sweet and dry, creamy, with a pronounced and soft finish. |

**Awards received by Diplomático Planas**

|  |  |  |  |
| --- | --- | --- | --- |
| Year | Awards Received | Congress | Product |
| 2018 | Gold - 93/100 | Tastings.com | Diplomático Planas |
| 2018 | Silver Design | Bartenders Brand Awards | Diplomático Planas |
| 2018 | Value Bronze, Taste Bronze | Bartenders Brand Awards | Diplomático Planas |
| 2017 | Silver Medal | San Francisco World Spirits Competition | Diplomático Planas |
| 2017 | 92/100 | Ultimate Spirits Challenge | Diplomático Planas |
| 2017 | Silver | International Spirits Challenge | Diplomático Planas |
| 2017 | Silver Outstanding | International Wine & Spirit Competition | Diplomático Planas |
| 2017 | Gold - 94/100 | Tastings.com | Diplomático Planas |

**Awards received by DUSA**

|  |  |  |  |
| --- | --- | --- | --- |
| Year | Awards Received | Congress | Product |
| 2018 | Spirit Brand of the Year | Wine Star Awards by Wine Enthusiast | DIPLOMÁTICO |
| 2018 | 92/100 | Ultimate Spirits Challenge | Distillery Collection – Nº 1 Batch Kettle rum |
| 2018 | Silver - 89/100 | Tastings.com | Distillery Collection – Nº 1 Batch Kettle rum |
| 2018 | 98/100 & Chairman’s Trophy | Ultimate Spirits Challenge | Distillery Collection – Nº 2 Barbet rum |
| 2018 | Silver - 87/100 | Tastings.com | Distillery Collection – Nº 2 Barbet rum |

------------------------------------------------------------------------------------------

**Destilería Veroes C.A.**

Destilería Veroes is born from the export opportunity to Europe, which arises with the recognition of the quality of Venezuelan rums. Its rums are the result of the formulation and creation of the great Master Rum-Maker Don Enrique Méndez in its first stage. Then, his son Carlos Méndez who worked all his life with his father took the reins. In this second stage, Carlos Méndez creates 6-year-old Veroes Añejo, winner of more than 9 awards and countless accolades.

In addition, they own a beautiful heritage in the production of its alcohols, since its San Javier Distillery, located in the heart of the State of Yaracuy, dates back to 1975, being a fundamental engine for the growth and development of adjacent towns.

Apart from its alcohols, it produces, ages and distributes Veroes Ron Añejo, a blend of the best rum reserves of its cellars in the State of Sucre, where the atmosphere and ageing time in American white oak barrels, gives it its amber tone, its distinctive bouquet, the texture of the various 100 percent natural flavors, the characteristic sweetness of the oriental rums and its distinguished personality, among other noble qualities recognized by Masters Rum-Makers of wide trajectories in Venezuela and abroad, making it unique and insurmountable.

url :[www.destileriaveroes.com](http://www.destileriaveroes.com)

**Veroes Ron Añejo**

|  |  |
| --- | --- |
| Brand | Ron Veroes |
| Product | Veroes Ron Añejo |
| Description | Alcoholic beverage with 40º G.L. per every 100 cm3. Blend of rums aged in oak barrels, without replenishing of loss. |
| Color | Its bright golden color is achieved by the slow and prolonged contact with the oak barrel. |
| Aroma | Its flavor is soft, full-bodied, highlighting notes of wood, nuts, and ideal for drinking it alone or with tropical fruit juices. |
| Flavor | Its aroma reflects the seductive contact with the wood, harmonizing with the microclimate of aging cellars. |

**Awards received by Veroes**

|  |  |  |
| --- | --- | --- |
| Year | Awards received |  |
| 2018 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |
| 2017 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |
| 2016 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |
| 2015 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |
| 2014 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |
| 2014 | Rum XP Gold | Rum International Congress (MIAMI) |
| 2013 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |
| 2013 | Rum XP Golf | Rum International Congress (MIAMI) |
| 2012 | World's Best Rum in the 6 year category | Rum International Congress (Madrid) |

----------------------------------------------------------------------------------------------------

**DIAGEO Venezuela**

Diageo is a company that produces and markets alcoholic beverages, with presence in more than 180 countries and whose catalogue includes Venezuelan rums Pampero® and Cacique®, which are marketed in more than 55 countries in America, Europe, Asia and Oceania.

Its Ron Pampero® originated in 1938, when the first Venezuelan aged rum was created. It is produced by the Complejo Industrial Licorero del Centro C.A., in the Hacienda La Guadalupe, in Valle del Tuy, State of Miranda and includes the brands Pampero Oro®; Selection 1938®, created by Master Rum-Maker Luis Figueroa; and Anniversario®, icon and emblem of Pampero®, awarded in several occasions with Double Gold Medal at the International Spirits Competition in San Francisco.

The production of its Ron Cacique® began in 1959. Licorerías Unidas S.A., Destilerías Unidas S.A today., in La Miel, State of Lara. Cacique's catalogue includes Cacique Añejo®, Cacique 500®, Cacique Leyenda® and Cacique Antiguo®, limited reserve rum of which no more than 100 barrels are emptied per year to produce a very small number of bottles that are numbered by hand. The quality of the Cacique® catalogue is associated with its production process that combines artisan tradition and the latest technology.

**url: @ronpamperovzla / @roncacique\_venezuela**

**Pampero Oro®**

|  |  |
| --- | --- |
| Brand | Ron Pampero |
| Product | Pampero Oro |
| Description | A rum that, due to its body, is ideal for making fabulous cocktails. The use of young rums aged between 2 and 4 years in ex Bourbon barrels of little use and other old ex Scotch barrels make it very special. A blend that combines rums from column distillates with rums from old copper stills. |
| Color | It has a beautiful bright and translucent gold color, which tells us its aging process and a high purity. Its color describes a concept of light and fresh rum, ready for mixing. |
| Aroma | It is a light rum that presents soft smells of sweet fruit, highlighting among its notes the reminder of its origin: sugarcane. Notes of caramel, vanilla and wood complement its bouquet. |
| Flavor | Its flavor is soft, fresh, slightly sweet and with notes of the noble wood that nurtured it: the oak. |

**Awards received by Pampero Oro**

|  |  |  |
| --- | --- | --- |
| Product | Total Medals | Description |
| Pampero Oro® | 11 | **San Francisco World Spirits Competition**  2020 Silver Medal  2019 Silver Medal  2018 Silver Medal  2017 Silver Medal  2016 Bronze Medal  2013 Gold Medal  2008 Gold Medal  **International Wine & Spirit Competition (IWSC). UK.**  2011 Silver Medal  2008 Silver Medal  **Ultimate Spirit Challenge. USA.**  2016. 90 Points. Highly recommended  **International Rum Congress. Madrid.**  2016 Gold Medal |

**Pampero Selección 1938**

|  |  |
| --- | --- |
| Brand | Ron Pampero |
| Product | Pampero Selección 1938 |
| Description | A selection of rums that blend young rums with reserve rums thus achieving a very special blend that allows it to be tasted alone or, if preferred, in cocktails that please the consumer. |
| Color | Amber color and intense, delicate and pleasant aroma that reminds us of notes of wood, its passing through oak barrels; with reminders of vanilla, ripe sweet fruits, nuts and sherry. |
| Aroma | Pampero Selection 1938® is a complex rum in its process, but very easy to understand from a sensory stand point. It shows us a recognizable wood aroma typical of its aging in small American white oak barrels that were previously used in the production of Bourbon whiskey. It also presents us with the reminder of sweet and dried fruits for using the in its blend reserve rums of the Pampero House that age for up to 8 years in ex-sherry barrels. |
| Flavor | A sensory-honest rum that allows you to easily discover the smell and flavor of its sensory notes. |

**Awards received by Pampero Selección 1938**

|  |  |  |
| --- | --- | --- |
| Product | Total Medals | Description |
| Pampero Selección® | 10 | **San Francisco World Spirits Competition**  2020 Silver Medal  2019 Silver Medal  2018 Silver Medal  2017 Silver Medal  2016 Silver Medal  2013 Silver Medal  **International Spirits Competition ISW. Germany.**  2007 Silver Medal  **International Wine & Spirit Competition (IWSC). UK.**  2011 Bronze Medal  **International Rum Congress. Madrid.**  2017 Gold Medal  2016 Silver Medal |

**Pampero Aniversario**

|  |  |
| --- | --- |
| Brand | Ron Pampero |
| Product | Pampero Aniversario |
| Description | A blend of reserve rums offered to consumers in a package that highlights a whole symbology about the Venezuelan plains. The plainsman embodied in its classic logo, as a rider mounted on a spirited horse and whose image evokes the very popular expression that its consumers have given to the product of "Caballito Frenao" (something like “Breaking Little Horse”), an image that has become an icon of what a true Venezuelan is. |
| Color | In the eyes, its deep mahogany color shows its long, intense and patient rest in small oak barrels. |
| Aroma | Its complex aromas of wood, vanilla, caramel, dried fruit, ripe fruit, sherry, chocolate, tobacco, leather and Christmas fruit cake, among others, are proof of the excellent art of its blend. |
| Flavor | A rum of very complex, round and balanced sensory notes. |

**Awards received by Pampero Aniversario**

|  |  |  |
| --- | --- | --- |
| Product | Total Medals | Description |
| Pampero Aniversario | 27 | **Rum Fest. Caribbean Rum Taste Test.**  2002 Gold Medal  2000 Gold Medal  **San Francisco World Spirits Competition**  2020 Gold Medal  2019 Gold Medal  2018 Silver Medal  2017 Gold Medal  2016 Bronze Medal  2014 Gold Medal  2013 Gold Medal  2012 Silver Medal  2011 Gold Medal  2010 Double Gold Medal  2009 Double Gold Medal  2008 Silver Medal  2007 Double Gold Medal  2005 Gold Medal  **International Spirits Competition ISW. Germany.**  2013 Silver Medal  **Beverage Testing Institute. USA.**  2013 Gold Medal  2012 Gold Medal  **International Rum Congress. Madrid.**  2017 Double Gold Medal  2016 Gold Medal  2015 Silver Medal  **Internacional Rum Conference. Miami**  2019 Double Gold Medal  **Ultimate Spirit Challenge. USA.**  2016 94 Points. Highly recommended  2014 94 Points. Highly recommended  2013 93 Points. Highly recommended  2010 91 Points. Highly recommended |

**Cacique Añejo**

|  |  |
| --- | --- |
| Brand | Ron Cacique |
| Product | Cacique Añejo |
| Description | It is born from the combination of five types of aged rums, of the highest quality, blended to provide a soft and unique flavor. A blend of rums that combines light column alcohols, semi-heavy alcohols from a kettle Batch, a rare equipment in the preparation of rums, which blends pot and column, as well as two heavy rums from old copper stills under the retort process. |
| Color | A rum of beautiful golden color that shows it’s passing through barrels but also reveals its light character. Brilliant to the eye as a result of a cold filtration process (0 °C) |
| Aroma | It has aromas of tropical fruits and a reminder of wood, as a result of the tradition of long aging in ex Scotch barrels and with 100% natural ingredients. |
| Flavor | Its notes are reminiscent of ripe tropical fruit, vanilla and notes of wood. The flavor is characterized by its undisputed balance. |

**Awards received by Cacique Añejo**

|  |  |  |
| --- | --- | --- |
| **Product** | **Total Medals** | **Description** |
| Cacique Añejo® | 30 | **San Francisco World Spirits Competition**  2020 Silver Medal  2008 Bronze Medal  2019 Silver Medal  2018 Gold Medal  2017 Silver Medal  2016 Bronze Medal  2013 Gold Medal  2009 Gold Medal  **International Wine & Spirit Competition (IWSC). UK.**  2011 Silver Medal  **Rum Tasting Competition. International Rum Conference. Madrid.**  2016 Bronze Medal  2012 Bronze Medal  **Beverage Tasting Institute. USA.**  2012. 88 Points. Highly recommended |

**Cacique 500**

|  |  |
| --- | --- |
| Brand | Ron Cacique |
| Product | Cacique 500 |
| Description | Its production process combines light aged rums with rums aged for up to 8 years in oak barrels that is why a limited production is required. |
| Color | Its deep amber color, which demonstrates the years in the barrels, is reflected in its beautiful, silky and characteristic dark bottle. |
| Aroma | Complex on the nose, subtle and structured. With notes of ripe fruits and nuts, vanilla, wood and a pleasant reminder of raisins. |
| Flavor | On the palate you can perceive ripe fruit that coexists with nuts, vanilla, wood and notes of sherry. The passing through the mouth is rich, round, with a lot of body. It is structured but soft, with a great finish. |

**Awards received by Cacique 500**

|  |  |  |
| --- | --- | --- |
| **Product** | **Total Medals** | **Description** |
| Cacique 500® | 11 | **Caribbean Rum Taste Test.**  2001 Silver Medal  **San Francisco World Spirits Competition**  2020 Silver Medal  2019 Silver Medal  2018 Gold Medal  2017 Silver Medal  2016 Silver Medal  2013 Silver Medal  **International Wine & Spirit Competition (IWSC). UK.**  2011 Silver Medal  **International Rum Conference. Madrid.**  2017 Silver Medal  2016 Gold Medal  2012 Silver Medal |

**Cacique Leyenda**

|  |  |
| --- | --- |
| Brand | Ron Cacique |
| Product | Cacique Leyenda |
| Description | A rum that combines light rums designed to mix with heavy rums and of great structure and sensory complexity. A rum that uses modern techniques in its elaboration and that combines it with artisanal processes where human expertise prevails over instrumental technique. A rum that blends up to 70 different rums that exist in the aging cellars |
| Color | Cacique Leyenda is a deep amber rum with reddish flashes and outstanding brilliance. You can notice its body through dense tears in the glass. |
| Aroma | Its aroma highlights fruity notes with reminders of vanilla and wood. |
| Flavor | Its flavor is sweet, warm and unctuous, with a dry and pronounced finish |

**Awards received by Cacique Leyenda**

|  |  |  |
| --- | --- | --- |
| **Product** | **Total Medals** | **Description** |
| Cacique Leyenda® | 5 | **San Francisco World Spirits Competition**  2020 Gold Medal  2019 Silver Medal  2018 Double Gold Medal  2017 Silver Medal  2016 Silver Medal |

**Cacique Antiguo**

|  |  |
| --- | --- |
| Brand | Ron Cacique |
| Product | Cacique Antiguo |
| Description | Only Venezuelan rum made 100% by hand. Its blend of rums is an artisan process, which means rums made in two old retort stills where there is no type of instrumentation for its elaboration, only the expert nose indicates at what time you have the right alcohol so that it, subsequently, evolves in the barrel and allows to develop those notes that distinguish it and make it stand out |
| Color | An intense amber color, of great brilliance, that invites you to enjoy its deep, complex and unmatched flavor. |
| Aroma | The aroma highlights honey, a faithful reflection of its origin, sugarcane and that evokes the town where it is produced, La Miel, in the State of Lara, in Venezuela; this note coexists with reminders of wood, vanilla, ripe fruit and nuts. |
| Flavor | Its flavor is sweet, warm and unctuous, with a dry and soft finish. |

**Awards received by Cacique Antiguo**

|  |  |  |
| --- | --- | --- |
| **Product** | **Total Medals** | **Description** |
| Cacique Antiguo® | 7 | **Caribbean Rum Taste Test.**  2001 Gold Medal  **San Francisco World Spirits Competition**  2020 Double Gold Medal  2019 Silver Medal  2018 Silver Medal  2017 Silver Medal  2016 Silver Medal  2011 Bronze Medal |

-------------------------------------------------------------------------------------------

**C.A. Ron Santa Teresa**

Ron Santa Teresa is the oldest family distillery in Venezuela, founded in 1796, where five generations of the Vollmer family, for more than 220 years, have been dedicated to perfecting the mastery of making rum. Everything happens in Hacienda Santa Teresa, from the planting of sugarcane to the seal of each bottle.   
In this same hacienda, the Alcatraz Project began; a transformation program whose purpose is to give second opportunities through rugby and its values. These transformed hands are the ones that now produce Santa Teresa 1796, a rum considered by experts as the "best produced in the world", being the pioneer in using 100% of the Solera artisanal method.

Offering one of the best rums in the world while continuing to transform and inspire the lives of those around us, is our greatest purpose.

**url**: <https://www.instagram.com/ronsantateresa/>

**Gran Reserva**

|  |  |
| --- | --- |
| Brand | Ron Santa Teresa |
| Product | Gran Reserva |
| Description | A blend of 2 to 4 years old rums in barrels of American white oak. It is a bright and luminous rum, soft and light, but with character. |
| Color | Its color is bright golden amber |
| Brand | Its aroma is vanilla, wood and fruit |
| Flavor | Its flavor is fresh with notes of wood. A little spicy |

**Awards received by Gran Reserva**

2014. Global Rum Masters. Londres. Master Medal.

2016. San Francisco World Spirits Competition. Gold Medal

2016. Congreso del ron, Madrid, España. Double Gold medal

2017. Congreso del ron, Madrid, España. Double Gold medal

2018. Beverage Testing Institute, Chicago. Gold Medal | Exceptional

2018. San Francisco World Spirits Compet. Silver Medal

2018. Congreso del ron, Madrid, España. Double Gold Medal

2018. International Wine & Spirit Competition en Londres, Inglaterra. Silver Medal

2018. International Spirits Challenge (ISC). Silver Medal

2018. Dave Broom – Leading Authority on Rum – Contributor to Wine International Magazine. Silver Medal

2018. New York World Spirits Competition. Silver Medal

2018. SIP Awards. Best of class

2018. Berlin International Spirits Competition. Silver Medal

2018. Critics Challenge Spirit Competition. Double Gold Medal

2019. Beverage Testing Institute, Chicago. Gold Medal | Exceptional

2019. LA Spirits Competition. Gold Medal

2019. International Spirits Challenge (ISC). Silver Medal

2019. New York World Spirits Competition. Silver Medal

2019. Asia International Spirits Competition. Silver Medal | Venezuelan Rum of the Year

2019. Hong Kong InterAnational Spirits Competition. Bronze medal

2019. Diamond Spirits Award. Bronze Medal

2020. San Francisco World Spirits Competition. Gold Medal

2020. Berlin International Spirits Competition. Venezuela Rum of the Year / Silver Medal / 93 points medal

**Linaje**

|  |  |
| --- | --- |
| Brand | Ron Santa Teresa |
| Product | Linaje |
| Description | A blend from 3 to 14 years old rums, aged in barrels of American oak and with notes of our most precious reserves. It is a versatile rum you can drink dry or in cocktails |
| Color | Its color is dark amber |
| Aroma | Its aroma is candy cane, wood and nuts. |
| Flavor | Its flavor is bitter, sweet wood and nuts. |

**Awards received by Linaje**

2016. San Francisco World Spirits Competition. EE.UU. Gold Medal .

2015. San Francisco World Spirits Competition. EE.UU. Doble Gold Medal

**Santa Teresa 1796**

|  |  |
| --- | --- |
| Brand | Ron Santa Teresa |
| Product | Santa Teresa 1796 |
| Description | A blend from 4 to 35 years old rums involving 2 types of distillation - continuous and Pot Still - and aged in barrels of American oak and French limosin. In addition, Santa Teresa 1796 is a pioneer in the use of the Solera Method in Venezuela. |
| Color | Its color is reddish amber |
| Aroma | Its aroma is ripe fruits, wood, bitter chocolate, leather, tobacco, notes of honey and nuts. |
| Favor | Matured fruits prevail in its aroma, in addition to wood, bitter chocolate and tobacco. |

**Awards received by Santa Teresa 1796**

2007. Ministry of Rum Tasting Competition. New Orleans, USA. Gold Medal

2006. The Malt Advocate. Spirit of the year.

2005. Dave Broom, rum expert and wine international contributor. My favorite rum.

2005. and 2006. The International Wine & Spirit Competition, London, England. Best in its category with a Gold Medal.

2003.Great Golden Still, Caracas, Venezuela. Gold Medal.

2003. Men’s Health Magazine. Best Rum.

2003. 2004 and 2005. Spirit Journal Top 100 Spirits, USA. Number one and only rum on the list of the 10 best spirits in the world.

2002. Cigar Aficionado. Best rum to accompany a cigar.

------------------------------------------------------------------------------------------

**Rones del Caribe C.A.**

The history of Ron Roble begins with the dream of four friends who came together to create the best rum in the world. A group of nonconformists committed to excellence and the passion for good living, who dedicated themselves to finding the perfect formula to produce Venezuelan rums and turn them into a reference of international quality.

In Ron Roble we age premium rums according to the traditional method; we do not replenish the losses that result from the evaporation of rum during its long aging period.

A strict selection of barrels for a limited production batch and a long resting period, make possible the elaboration of luxury, exclusive rums, with a unique flavor that develops with the transformation of the rum by adopting the goodness conferred by American white oak wood.

We privilege quality over quantity, we show patiently that nothing replaces the time and continuous care of our reserves, we produce limited editions that we only bottle when they demonstrate the necessary benefits to become exceptional products.

The hard work to achieve that touch that makes us unique pays off in numerous awards given to Ron Roble Viejo at the main international fairs in Madrid, Barcelona, New York, San Francisco, Mexico City, Tokyo, Prague, Berlin and Rome, which certify us as one of the best rums in the world.

**url** [**www.ronroble.com**](http://www.ronroble.com)

**Ron Roble Extra Añejo**

|  |  |
| --- | --- |
| Brand | Ron Roble |
| Product | Ron Roble Extra Añejo |
| Description | Our best 8 to 12 years reserves combine to create a round, balanced, sophisticated, honest and surprisingly fresh rum. 100% made from sugarcane molasses from the State of Yaracuy. Distilled into 5 columns to preserve only the heart of the alcohol obtained. Aged in the central region of Venezuela in American white oak barrels, ex-bourbon. |
| Color | Its medium amber color, clean and bright. Medium-high density and thin slow-passing tears. |
| Aroma | Subtle aromas of brown sugar, burnt caramel, cinnamon, vanilla, nuts and wood are noticed |
| Flavor | In the mouth stand out its notes of caramel, vanilla and nuts, balanced tannins provided by the toasted barrels, elegant body, balanced and persistent, with pronounced mineral presence and balanced acidity, which gives it a long and silky finish to its flavor, accompanied by the exquisite aroma of oak |

**Awards Received by Ron Robre EXtra Añejo**

|  |  |  |
| --- | --- | --- |
| RON ROBLE VIEJO EXTRA AÑEJO | | |
| Year | Award received | Congress |
| 2018 | Bronze Medal | Madrid Rum Fest |
| 2018 | Gold | CINVE |
| 2017 | Gold Medal | Madrid Rum Fest |
| 2016 | Double Gold Medal | Madrid Rum Fest |
| 2016 | Best in Class | Italian Rum Festival |
| 2015 | Silver Medal | Madrid Rum Fest |
| 2014 | Silver Medal | Madrid Rum Fest |
| 2014 | Silver Medal | San Francisco World Spirits Competition |
| 2013 | Double Gold Medal | Madrid Rum Fest |
| 2013 | Silver Medal | San Francisco World Spirits Competition |
| 2012 | Double Gold Medal | Madrid Rum Fest |

**Ron Roble Ultra Añejo**

|  |  |
| --- | --- |
| Brand | Ron Roble |
| Product | Ron Roble Ultra Añejo |
| Description | It is a Single Vintage aged for 12 years under the traditional method, limited edition, each batch is made up of barrels of the same year, carefully selected by our Master Rum-Maker. 100% made from sugarcane Molasses. Distilled in 5 columns (Column Still), preserving only the heart of the alcohol obtained. Patiently aged in American oak barrels, ex-bourbon and ex-Pedro Ximénez barrels |
| Color | A medium-high amber color is appreciated, clean, and bright. High-density, abundant, thin slow-passing tears. |
| Aroma | Notes of molasses, red fruits, citrus accents, cocoa powder, caramel coffee and fresh almonds |
| Flavor | In the mouth it shows soft at the beginning, slightly sweet with notes of wood and red fruits followed by subtle notes of sarrapia, orange peel and prunes. Discreet minerality. |

**Awards Received by Ron Robre Ultra Añejo**

|  |  |  |
| --- | --- | --- |
| RON ROBLE VIEJO ULTRA AÑEJO | | |
| Year | Award received | Congress |
| 2018 | Gold | CINVE |
| 2018 | Gold Medal | Madrid Rum Fest |
| 2017 | Double Gold Medal | Madrid Rum Fest |
| 2017 | BRC AWARDS 83 points | Barcelona Rum Congress |
| 2016 | Bronze Medal | Madrid Rum Fest |
| 2015 | Silver Medal | Madrid Rum Fest |
| 2014 | Gold Medal | Madrid Rum Fest |
| 2014 | Gold Medal | San Francisco World Spirits Competition |
| 2013 | Gold Medal | Madrid Rum Fest |
| 2013 | Silver Medal | San Francisco World Spirits Competition |
| 2012 | Silver Medal | Madrid Rum Fest |

**Ron Roble Zafra**

|  |  |
| --- | --- |
| Brand | Ron Roble |
| Product | Ron Roble Zafra |
| Description | A Single Vintage aged for 15 years in barrels, with a limited production of only 1,000 bottles per edition, certified in handwriting by its creator Master Rum-Maker Giorgio Melis. A careful selection of only the top 10 barrels for each year differentiates Zafra from the rest of our catalogue. |
| Color | Its intense amber color, clean, bright. Of abundant and thin tears, very slow in passing through that reflect its high density. |
| Aroma | It has a surprising mix of citrus, nuts, red fruits and wood notes. |
| Flavor | It provides a gentle, soft, slightly sweet start where it’s exceptional quality cane origin and the time in barrel that provides intense notes of wood is confirmed. The red fruits give way to plum, sarrapia, orange peel, almonds and walnuts, balanced acidity and tannins. Moderate minerality. Provides a long, intense and silky finish. |

-----------------------------------------------------------------------------------------------------