**Azuero’s Folklore and Rum Route Daylong tour (lunch is included)**

Discover during the entire day the culture and folklore of Panama by visiting Azuero and learn about the production process of Panama’s best rum, Ron Abuelo [*Abuelo* Rum], at San Isidro Farm. In Azuero Peninsula, you will meet its skillful artisans who keep traditions intact; these traditions date back to colonization times. Particularly, you will be able to have regard for the make-up of the so-called polleras, traditional dresses that were worn by women in Spain during the conquest, which are hand-made painstaking dresses consisting of a decorated neck blouse which descends up to the waist and a long skirt with two ruffles and a crinoline. Its making may even take up to two years. You will also be able to have regard for the mastery of its inhabitants when manufacturing the eye-catching masks made up with paper mache which seem like bright-colored demons or animals; they are used in traditional festivities such as Corpus Christi and *Diablicos Sucios*. Through dances, *Diablos Sucios* [Dirty Devils], representing the evil, confront the *Diablo Blanco* [White Devil], Archangel Gabriel who represents the good. These dances were performed by missionaries in order to Christianize native communities. In like manner, you will discover the secrets of drums, the main instrument of the Panamanian traditional music. The tour continues at San Isidro Farm with the visit to an ancient colonial house belonging to the family that established the distillery. Mr. José Varela was one of the several young immigrants who came from Spain in 1906 and established the first Panamanian sugar mill at the fertile valley of Pesé which was an optimum one to grow sugarcane. In 1936, he began to distill the sugarcane juice in order to produce liquors. Since then, his passion, dedication and experience have been passed down through three generations which have insisted on keeping the tradition, always using the best ingredients and carrying out the aging process while respecting the refining process time of this famous rum. The route continues along the plantations and at the farm mill where you will see the different stages of the production process. Firstly, you will see the juice extraction, then, its fermentation and its distillation. Later on, while going over the farm’s seedy bars, you will see the rum maturing process which is done in little oak casks until it reaches different standards that are commercialized: *Ron Abuelo Añejo* [Abuelo old rum], *Ron Abuelo* 7 Year Old Rum and *Ron Abuelo* 12 Year Old Rum, and *Ron Abuelo Centuria* that is aged up to 30 years. At the end of the route, you will taste some types of rums through which you will sense their scent, aroma and intensity. The tour includes a typical Panamanian lunch.

DURATION: approximately 8 hours.

TIME: 8:30 a.m., subject to confirmation.

GUIDE: Spanish/English speaker guide.

IT INCLUDES: shuttle service from/to the hotel, visits, rum tasting and lunch with drinks.

RECOMMENDED OUTFIT: comfortable clothes and shoes for walking, hat, sunscreen and sunglasses.