**Half-day Rum Route (lunch is included)**

Visit San Isidro Farm in half a day, where the best rum of Panama is produced, *Ron Abuelo* [Abuelo Rum]. The route starts with the visit to an ancient colonial house belonging to the distillery’s founder, Mr. José Varela; 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 is 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 and you will also enjoy a typical Panamanian lunch.

DURATION: approximately 5 hours.

TIME: 9:30 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, hat, sunscreen and sunglasses.