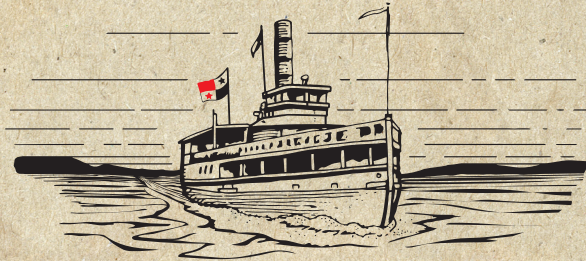


EXPOSICIÓN

Panamá-Pacific

RON DE PANAMÁ



HAAS BROTHERS
San Francisco 1851

PANAMAPACIFICRUM.COM

PANAMA-PACIFIC
INTERNATIONAL
EXPOSITION
1915
AIR GUIDE

FOR VIEWING AND DESCRIBING
OBTAINING THE
PLANES, COACHES,
GAMES WITH
TRACTIONS

COGIDOS DE LA ISLA DE TABOGA, PANAMA





PANAMÁ-PACIFIC RUM

3

40% ALC/VOL
80 PROOF
12X 1 L

ITEM #

PRICE

PANAMÁ-PACIFIC RUM

5

42.85% ALC/VOL
85.7 PROOF
6X 750 ML

ITEM #

PRICE

PANAMÁ-PACIFIC RUM

9

47.3% ALC/VOL
94.6 PROOF
6X 750 ML

ITEM #

PRICE

PANAMÁ-PACIFIC RUM

15

42.1% ALC/VOL
84.2 PROOF
6X 750 ML

ITEM #

PRICE

PANAMÁ-PACIFIC RUM

23

42.3% ALC/VOL
84.6 PROOF
6X 750 ML

ITEM #

PRICE

PANAMÁ-PACIFIC RUM'S JOURNEY begins at the Las Cabras Distillery, a Panamanian sugar mill built one hundred years ago in 1919. Subject to the whims of shifting global sugar geopolitics, the *ingenio* fell into a state of neglect, slowly being overtaken by the jungle. In the 1990s, prospective owners saw its potential for restoration and during that process, discovered an exhilarating historical relic. Clearing the overgrowth, they uncovered a 1922 copper-and-brass still from American & Brass Works of Cincinnati, Ohio. The Las Cabras Distillery was born and world-class rum was ready for the world!

- *Estate-grown Panameño sugarcane from the famed growing region of La Provincia de Herrera*
- *Freshly-harvested cane is crushed for its juice within 15 hours of harvest, then boiled and spun to separate the sweet and mineral-laden molasses for fermentation*
- *We ferment our molasses with a proprietary yeast partially extracted from pineapples*
- *Distillation in our 1922 copper-and-brass column still creates our hallmark supple, round flavor*
- *Our rum is adjusted to 75% ABV before aging three years in used American White Oak bourbon casks*
- *The 3 Year Blanco is bottled after natural process to remove barrel color without sacrificing flavor*
- *The Reserva expressions are aged for additional years in used Tennessee and Canadian whiskey casks that have been toasted, rather than charred, to better retain the rum's natural characteristics*
- *All expressions are straight-aged, and contain no caramel colors nor artificial flavorings*

**ALL CONTENTS FULLY AGED
NOT A SOLERA PROCESS**

PANAMAPACIFICRUM.COM