



## LA HECHICERA RUM

### Fine Aged Colombian Rum

Liquid Gold. Straight from Colombia's exuberant Caribbean coast, La Hechicera (etch-ee-seh-rah) is a premium fine rum. Made from a blend of 12 to 21 years old rums, gracefully matured in American white oak casks. No additives or sugar, its smoothness has been mellowing for decades. Aged according to the Solera method, a labor-intensive process that not only demands in-depth knowledge of chemistry, but also a good deal of intuition.

#### **Tasting notes**

##### **Taste**

A heady scent of toffee and orange peel on the nose followed by a bold burst of flavor on the palate with distinctive notes of tobacco and roasted coffee. Its finish is rich and smooth.

Natural Alchemy Our raw distillates are picked from the most seminal sugar cane havens in South America and the Caribbean, then tested meticulously for the organoleptic and physiochemical qualities that will blossom in the tropical microclimate of Barranquilla, Colombia. Alchemy is at the heart of La Hechicera's story. This is an intuition that our Maestro Ronero has honed through years of dedication at the forefront of the rum making process that has taken him from the manual labor of cutting sugar cane to the holistic understanding of the interaction between barrel, atmosphere, spirit and time.