

DATA SHEET



GUAZAPA 5

This aged rum boasts a robust 40-degree alcohol content, showcasing a brilliant amber hue accentuated by flashes of deep old gold. It falls into the category of middle-aged rums, offering a delightful blend of spiciness and fruitiness. Its aromatic profile features prominent notes of wood, subtle toasted nuances, and a rich caramel essence that envelops the palate in a gentle, refined, and spicy embrace. This exceptional spirit undergoes a natural aging process within premium American oak barrels for a duration surpassing four years, enhancing its complexity and depth.

ORIGIN	100% Salvadoran
CATEGORY	Aged rum
PRESENTATION	375 mL – Case of 12 units 750 mL – Case of 12 units
ALCOHOLIC GRADE	40 % Alc./Vol.
TARIFF CODE	2208-40-00-00
TOTAL HIGHER ALCOHOLS (Isopropanol, propanol, isobutanol, isoamyl, amylic)	Not higher than 200 mg/100 mL
FURFURAL	Not higher than a 4.0 mg/100 mL
TOTAL CONGENERS (esters, aldehydes, higher alcohols)	Not higher than 359.0 mg/100 mL
ESTERS	Not higher than 100.0 mg/100 mL
ALDEHYDES	Not higher than 40.0 mg/100 mL
METHANOL	Not higher than 15.0 mg/100 mL

Values calculated according to Nordom Norm 477 (3rd Revision). Dominica Norm – Alcoholic Beverages – Rum – Year 2016

BOTTLE	WEIGHT	HEIGHT
375 ml	0.74 Kg	26 cm
750 ml	1.21 Kg	30 cm



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ELABORATION

A middle-aged rum, made with the distillate of the concentrated juice of sugar cane. Aged naturally in second use American oak barrels, previously used for a period of one year for Bourbon Whiskey. Rested and aged under strict quality controls, thus preserving its own characteristics.

TASTING NOTES

- | | | |
|---------------|---|---|
| Color | - | Brilliant amber, with flashes of antique gold |
| Aroma | - | Wood, toasted, and caramel tones |
| Flavor | - | Spicy, fruity, and easy to savor |

RECOMMENDATIONS

Pairs wonderfully with a range of dishes, from fish to chicken to red meat. It also complements the rich flavors of blue cheese and the sweet-savory combination of parmesan with honey. It harmonizes nicely when mixed with fruit juices, citrus blends, and cola beverages. Its adaptability shines, making it a favored choice for crafting a wide variety of cocktails.

STORAGE REQUIREMENTS

- Keep at a temperature between 0 and 60° C (32 and 140°F)
- Keep bottles in vertical position
- Avoid leaving it uncovered and exposed to strong odors

EXPIRATION

The indication of date of duration or expiration is not required for beverages containing 10% or more of Alcohol per volume. According to RTCA 67.01.06:11. Distilled alcoholic beverages. Labeling requirements.

