

# DATA SHEET



## GUAZAPA DORADO

This rum boasts a 40-degree alcohol content and showcases a medium-aged profile, displaying a captivating hue ranging from caramel gold to rich old gold.

It stands as a versatile rum, distinguished by its well-defined aging characteristics, generous body, intense bouquet, and exquisite flavor. Within its taste, you'll uncover subtle caramel undertones complemented by hints of peppery complexity, alongside a delicate woodiness that graces the palate. The overall experience offers a delightful interplay of sweetness, depth, and a lingering, spicy finish, all wrapped in a substantial structure that extends its presence in every sip.

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

BOTTLES	WEIGHT	HEIGHT
750 mL	1.22 Kg	30 cm



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## ELABORATION

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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

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- Color** - Caramel gold to antique gold.  
**Aroma** - Toasted notes with caramel undertones and hints of pepper  
**Flavor** - Woody sensation in the palate that creates a conduit for the sweet essence of the sugar cane that glides through, penetrating and spicy

## RECOMMENDATIONS

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It can be enjoyed pure or over ice. It pairs excellently when blended with fruit juices or cola beverages, and its compatibility extends to savory dishes and chocolate. This rum is particularly favored in crafting delightful cocktails.

## STORAGE REQUIREMENTS

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- 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

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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.

