



ANGOSTURA® RESERVA

A blend of rums, aged for a minimum of three years.

Angostura® Reserva is supple and luxurious. It possesses a dry taste and a finish that is incredibly smooth.

This warm, gentle rum, is perfect for mixing with seasonal fruits to create light cocktails.

ANGOSTURA® RESERVA CHARACTERISTICS:

- Distilled and aged in Trinidad
- Twice filtered through charcoal to remove the golden colour acquired during barrel ageing and any impurities
- The end rum is light and exceptionally smooth, with flavours of tropical fruits, banana and coconut. An ideal base for long drinks and cocktails
- Easy to mix/versatile



AGED YEARS



WHAT MAKES ANGOSTURA RUM UNIQUE?:

The only rum distillery in Trinidad, Angostura's signature style stems from techniques that have stood the test of time:

- Production with only the highest quality molasses
- Fermentation using proprietary culture of yeast
- Distillation in continuous stills
- Ageing in charred oak, "first-fill" bourbon casks
- Authentic pure Trinidadian rum with distinctive packaging
- Angostura Rum is both easy to sip on its own or to mix as a cocktail or long drink
 A truly versatile spirit

TASTING NOTES:

Crystal clear like that of pure water. Ripe banana and exotic tropical fruit aromas have a sharp whiff of vapor. A quick soft attack leads to a round dryish, medium-bodied palate with coconut, molasses, and hints of apple. Finishes with a flavourful spicy and burnt caramel fade.

- To the eye: Clear with a platinum cast
- To the nose: Burnt banana and charcoal aromas
- The taste: A quick soft attack leads to a round dryish, medium-bodied palate with plantain, burnt sugar, molasses, and peppery spice
- The finish: A hot pepper and burnt caramel fade



COCKTAIL RECIPES AVAILABLE AT: WWW.ANGOSTURABITTERS.COM/APP





 ALC.%
 UNIT SIZE
 CASE WEIGHT
 CASE DIMENSION
 UPC
 SCC
 PRICE

 37.5%
 700ml
 6.9kg
 Length - 25.6cm Width - 17cm Height - 29.9
 75496 33220 I
 100 75496332093

PRODUCED BY ANGOSTURA LIMITED. CORNER EASTER MAIN ROAD & TRINITY STREET, LAVENTILLE, TRINIDAD & TOBAGO.

