

Ron Barceló presents



BARCELÓ

RON DOMINICANO

ORGANIC

— EXPERIENCE —





BARCELÓ
RON DOMINICANO

ORGANIC

PRODUCCIÓN LIMITADA
PROVENIENTE DE LOS CAÑAVERALES MÁS VIEJOS
Y SALVAJES DE LA ISLA. AÑEJADO EN BARRICAS
NUEVAS DE ROBLE, BAJO LOS ESTÁNDARES MÁS
EXIGENTES, HA NACIDO EL PRIMER RON
ECOLÓGICO DOMINICANO.

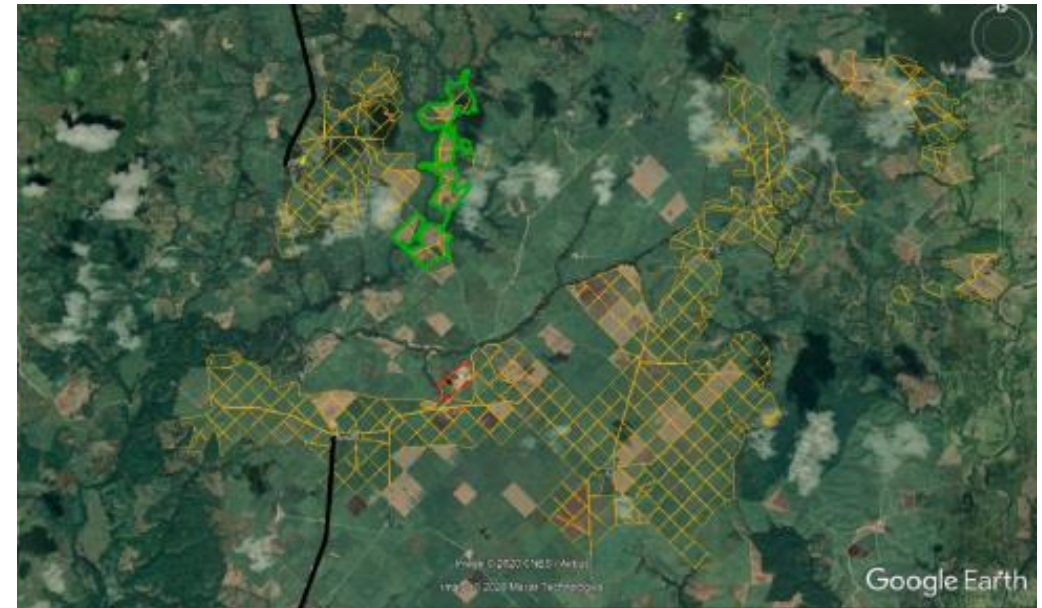
700 ml.
37,5% alc/vol
(75% Proof)



DO-BIO-123
República Dominicana



Barceló **ORGANIC** Sugar Cane Fields



- Sugar Cane Fields
- Organic Sugar Cane Fields
- Distillery

What is Barceló ORGANIC?

From the island's oldest and wildest sugar cane fields, aged in new oak barrels and under the most demanding standards, the first Dominican ecologic rum has been born

Sugar Cane Fields:

- We started preparing the fields 5 years ago to ensure that there are no fertilizer residues.
- Located 3km away from the distillery so that no residual water which is not organic contaminates the organic field
- It is located near a river to make use of the most naturally fertile parts of our sugar cane fields due to natural irrigation.
- 150 hectares equivalent to 1.5 square kilometers or one million five hundred thousand square meters.

Production:

- Organic yeast.
- New American Oak barrels.
- Limited production of 40,000 cases (240,000 liters) per year.

Packaging:

The package was manufactured with sugar cane vegetable fibers and organic ink.

Formats available: 6X700ml and 6X1000 - 37,5% ABV

Color: Intense amber.

Tasting notes:

Aromas of caramelized cherry, cocoa and tobacco.

At first, the notes of fleshy fruits stand out, but toasted dried fruits and pink pepper appear in the background.

In the mouth it is clean and pure, with a long and soft finish.

Certifications:





Thank you