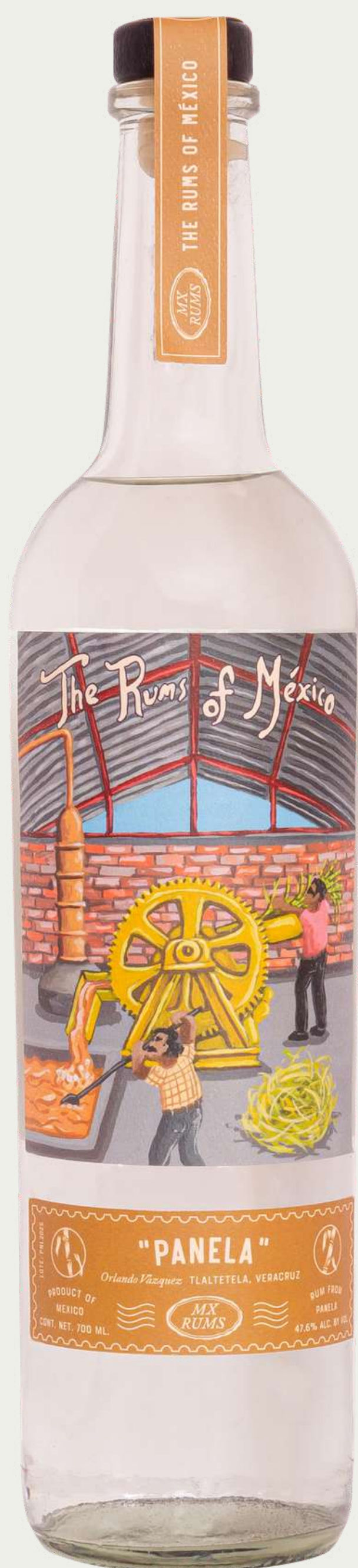


The Rums of México



"PANELA"

Orlando Vásquez

TLALTETELA, VERACRUZ

RUM FROM PANELA



To create this unique aguardiente, maestro aguardientero Orlando Vásquez mills the juice from freshly cut sugar cane, slowly boils it, and then passes the resulting syrup into cone shaped wooden molds where it hardens. The outcome is an unrefined whole cane sugar that is referred to locally as Panela. The cones are eventually rehydrated, and fermented with spring water. Orlando then uses firewood to distill that mash in his four plate, continuous copper still.

TASTING NOTES

Mamey, nutmeg, dulce de leche, fresh panela, lemon cream pie, banana chewing gum, mint chocolate chip, burnt milk.

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