



PATRIDOM RESERVA ESPECIAL



Patridom Reserva Especial is a premium product made from fresh sugarcane juice, matured in the tropical climate of the Dominican Republic. Aged for a period of four to twelve years, in both American oak and French oak barrels, before being blended and added with cane sugar.

Nose: Fresh fruits with a caramel note turning into brown sugar, vanilla and maple syrup.

Palate: Pleasant sweetness with hints of fresh vanilla. Aromas of coffee and caramel adding depth and complexity.

Country: Dominican Republic

Distillery: Alcoholes Finos Dominicanos

ABV: 40% vol.

Age: 4 to 12 years

