

El Ron Prohibido Rum

Country of Origin: Mexico

Ron Prohibido is a premium, artisan rum produced under a 12 year solera system. Its truly distinctive sweet and bitter taste is acquired by combining rums of different aging profiles and adding a touch of raisin wine. This blend results in a wide range of delicious aromas and flavors.

During the 18th century, the Spanish ships reached America with sweet wine reserves in barrels. Instead of going back with empty barrels, they filled them with Chinguirito, known as Mexican rum. During the trip, the rum absorbed the aromatic characteristics of the barrels, which resulted in a high quality product.

Prohibited during the reign of the King of Spain Felipe V De Borbon, for the disastrous effects caused on society by its excessive drinking, this alcohol beverage known as Chinguirito or Habanero comes back to light in its original recipe for the lucky fans of the real rum.

The Ron Prohibido process starts with sugar cane juice fermentation. The fermented juice, or sugar cane wine, is distilled in a column still to produce rum. The rum is then blended with the solera 12 years to obtain its delicious aroma and flavor.

Appearance: dark brown with hints of red.

Aroma: Intense aromas of dried fruits, raisins and prunes, followed by tones of vanilla, walnut, butter, chocolate and coffee.

Taste: Raisins, prune, walnut wood with hints of chocolate and coffee in a distinctly bitter sweet combination.

Finish: Long, silky with a touch of caramel and a pleasant hint of bitterness on the finish.



Case Packing: 6x750 ml

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