

RON COLÓN
SALVADOREÑO

RON COLÓN SALVADOREÑO HIGH PROOF RUM

Ron Colón Salvadoreño

DOUBLE GOLD

American Distilling Institute Judging of Craft Spirits 2021

DOUBLE PLATINUM

"Best of category overproof Rum" ASCOT Awards 2021

GOLD Tastings.com 2021

93/100 Wine Enthusiast 2021

During Spanish Colonial rule, a part of their Central American empire was carved out into a new province and named El Salvador after Jesus Christ "The Savior." At that time, colonist used rum like a currency to trade with the Pipil and other Indigenous peoples of El Salvador. Because of its trade value and its associated byproducts, molasses and rum, sugar cane quickly became one of the most valuable crops in the region and the cause of numerous conflicts.

As the economy of El Salvador progressed, rum was supplanted by the peso as the currency of choice. Then in 1892, President Carlos Ezeta and the government of El Salvador renamed the Salvadorian peso to the Colón in honor of the 400th anniversary of Spain's "discovery" of the New World. And for the next 109 years the Colón remained the national currency until El Salvador replaced it with the U.S. Dollar in 2001.

Since the 1920s Ingenio La Cabana has been growing and processing sugar cane near the Mayan ruins of Cihuatán, north of San Salvador. In 2004, Cabana built the distillery Licorera Cihuatán, which is overseen by Master Distiller and Blender Gabriella Ayala, and is the source of the Salvadorian rum used in Ron Colón Salvadoreño products.

While wars may no longer be fought over rum and the colón is no longer in use, their powerful history remains with Ron Colón Salvadoreño, the currency of El Salvador

Ron Colón Salvadoreño High Proof Rum blend creates an unusual flavor palate. The Salvadorian rum on its own brings a fruit-forward tropical nose with a light, dry finish. To create the perfect rum, they added a small amount of Jamaican rum to give it earthiness, creating the perfect balance.



BRIDGING WORLDS

Celebrating the riches of El Salvador in every sip

PRODUCT OVERVIEW

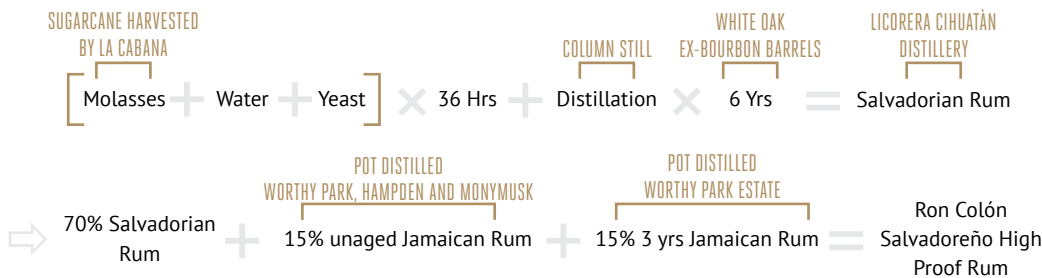
TASTING NOTES

- Bouquet of banana, pineapple, raisins, and prunes
- Warm spicy caramel
- Hints of cinnamon and nutmeg
- Apricot, chocolate, and almond notes round out the flavor
- Smooth, dry finish

SERVING RECOMMENDATIONS

- Neat or on ice
- Perfect for Tiki Cocktails
- Adds complexity to Mai Tais and Zombies
- Goes well with sugar and bitters over a rock

PRODUCTION PROCESS



55.5% ALC/VOL
750mL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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SKU

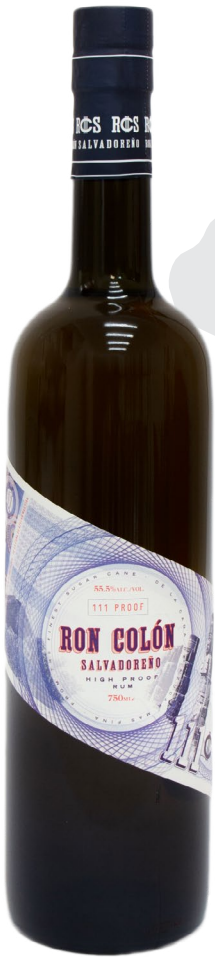
DISTRIBUTOR

SALES REPRESENTATIVE

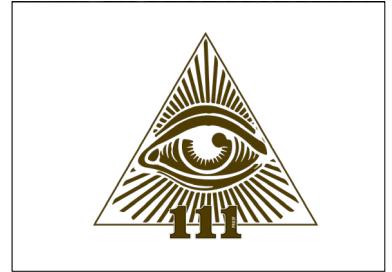
BOTTLE PRICE

CASE PRICE

ORIGIN



INGENIO
LA CABAÑA
EL SALVADOR



FULL PRODUCT LINE

