



**Hogerzeil**  
DESTILERÍA PARAGUAY

## Marianne de Paraguay Cask Strength Rum

Marianne de Paraguay Cask Strength Rum is made entirely from organic molasses, aged in French Oak barrels and is 100% additive free; no caramelized sugar nor color added! Located in Paraguay, Hogerzeil Destilería uses the finest virgin and natural raw materials of this highest quality to make their rums. Their pure, single cane rums are produced with organically certified ingredients and made entirely without the use of dyes, sugars or added flavors. By definition, there is no blending in the production process and as a result, each batch is a little different. Each bottle includes a handwritten batch and bottle number on the neck label for those interested in noting the differences. Marianne de Paraguay Cask Strength Rum is bottled a forty-six degrees and is classified an ultra-premium rum. Dry and without sugar, this rum allows the genuine flavors of the French oak and molasses to shine through. The wood provides a delicious smoky aroma with hints of vanilla and light spice. The organic molasses creates a wonderful flavor combination of caramel, toffee and chocolate. This is truly the way rum was meant to be enjoyed.



### Technical Details

**COUNTRY OF ORIGIN:** Paraguay

**TYPE OF SPIRIT:** Dark Rum

**MASH BILL:** Organic Molasses

**CASKS:** French Oak

**PROOF:** 92

**Tasting Notes:** *"A smoky, marzipan aroma with caramel, chocolate of the molasses. The french oak adds much vanilla with a great smoky finish. A Bourbon drinker's rum!"*

### Product Specs

**ABV:** 46%

**UPC:** 4260109412623

**QPC:** 6

**CASES PER LAYER:** 20

**CASES PER PALLET:** 100

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