

Angostura 1824



Angostura 1824 Limited Reserve is a blend of the finest mature rums, hand-picked by the master blender from select casks. These rums are aged in charred American oak bourbon barrels for a minimum of 12 years and then skillfully hand-blended and re-casked. Upon the rum's optimum maturity it is hand-drawn, filtered and hand bottled.

Tasting Note

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Demo Version - Select.Pdf SDK

Full breakdown

Product Code:	21662
Country:	West Indies
Region:	Trinidad and Tobago
ABV:	40.00