



**Ecuador Manabi**

**8YO 45% Alc./Vol.**  
**COMPAGNIE DES INDES**

## ORIGIN

**Ecuador**

## TECHNICAL DATA

**45% alcohol - 700 ml**

**Distillation : Stainless steel  
column still**

**Base : molasses**

**Ageing : 90% tropical, 10%  
continental**

**Supplied with or without case –  
packed in box of 6 bottles on  
VMF pallet\* (96 boxes) or EURO  
pallet\*\* (66 boxes)**

**Available in: Belgium, France,  
Germany, Japan**



DESCRIPTION DES LIQUEURS

Ecuador's best-known rum is undoubtedly San Miguel rum. Sugar cane has been grown there since the 16th century, and the valley's climate and fertile soil make it the perfect location.

Ecuadorian rum is light and elegant, but the small quantities produced make it difficult to find. It is produced mainly from molasses.

## TASTING NOTES

**Nose:** Light and expressive, with almond, caramel, beeswax, linseed oil.

**Mouth:** Rancio evoking a marc de Bourgogne, notes of praline and marrons glacés, the whole resulting in a very rich rum.

**Finish:** Vegetal, with a hint of animal with a fleshier, more powerful side.

## THE BASICS

Distilled in: Ecuador

Bottled in: 2023

Bottle contains: 70 cl

Alcoholic content: 45% Alc./Vol.

Bottled in France without cold filtration

\*VMF pallet: 120 x 100 cm  
\*\* EURO pallet: 100 x 100 cm