



• SERVE SUGGESTION • LATINO ESPRESSO

- 40ml Latino rum
- 30ml cold brew
- 15ml coconut syrup
- Grated tonka bean

Pour all ingredients.
Shake with ice and pour into glass.
Garnish: grated tonka bean.



Compagnie des Indes is an independent rum house founded in 2015 selecting and refining the world's finest rums in France.

Our vocation: to craft the tastes of the world, with care and reveal the richness of terroirs through authentic, transparent, and creative rums accessible to both the general public and experts.

LATINO

Venezuela

4 YEAR OLD RUM

• DESCRIPTION •

An expressive rum, enjoyable neat or in cocktails, Latino comes from Destilería Sofa, the oldest family-owned distillery in Venezuela. Made from molasses and column-distilled, has been aged for 4 years in American oak ex-Bourbon barrels under a tropical climate.

• TASTING NOTE •

Nose: A lovely roundness unfolds with delicate vanilla aromas, notes of praline, and elegant woody undertones.

Palate: Round and generous, it reveals a rich, silky body enhanced by roasted flavors, a hint of almond, coconut, salted butter caramel, and vanilla wood, bringing balance and refinement.

• KEY FACTS •

Country of origin: Venezuela

Volume: 70 cl

Alcohol content: 40% Alc./Vol

Addition: 15 g/L of cane syrup

Bottling: Bottled in France without chill filtration