

EL SUPREMO 8YO



El Supremo is a rum produced by the Capasa Distillery, one of only two distilleries in Paraguay known for producing exceptional rums according to a traditional recipe that has remained unchanged for decades. The name El Supremo refers to the national hero behind Paraguay's independence.

Paraguay's fertile soil produces the best organic sugarcane in the world, which is hand cut, harvested and then loaded onto carts pulled by oxen to the mill where it is crushed. After the sugarcane juice is extracted, it is boiled in large open vats over an open fire for 9 hours to produce must and honey, after which it is further fermented for 3 days and is ready for the distillation process. Slow distillation of the fermented syrup in distillation columns yields the famous "Cana Paraguaya," a sugar of honey consistency. The aging process takes place first in local marron incienso barrels, a highly aromatic noble wood, and is then finished in French oak barrels for 8 years.

Category	Country of origin	Producer	ABV
rum	Paraguay	Capasa Distillery	40%

Aroma



POMARAŃCZE



OWOCE
KANDYZOWANE

Teaste



KAKAO



SUSZONE
OWOCE

Finish



CHILLI



GORZKA
CZEKOLADA



SPIRIT DEPOT
rum [spirit depot](http://spiritdepot.com)

EL SUPREMO 12YO



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Category	Country of origin	Producer	ABV
rum	Paraguay	Capasa Distillery	40%

Aroma



CYNAMON



WANILIA

Teaste



CZEKOLADA
MLECZNA



MIÓD

Finish



OWOCE
KANDYZOWANE



KAWA



SPIRIT DEPOT
rum [spirit depot](http://spiritdepot.com)