



ANNO 1518  
**PALÍRNA**  
U ZELENÉHO STROMU  
PROSTĚJOV

**500**  
YEARS  
OF  
TRADITION

## HOW TO TASTE RUM PROPERLY?

The aroma stands out best when the rum is at room temperature. The shape of the glass is also important for its analysis. The tasting glass for rum has a tulip shape thanks to which the scent is guided upwards so that it is concentrated close to the nose. After pouring the rum into the glass, ideally wait a minute so that it has enough time to aerate, the primary alcohol has subsided, and all the aromas have developed. In the meantime,

you can enjoy its unique color shade against the light. Then lightly circle the glass around the rum (be careful, unlike wine, do not circle with the drink, but with the glass), sniff out from a distance of about 3 cm and enjoy the harmony and complexity of the aromas.

The first sip should be tiny to prepare your mouth for the alcohol. At that moment, a slightly stinging feeling may come before the taste buds get used to the strong sensation. For the second time, you can drink a little more. Roll the rum on the tongue and focus on recognizing the individual layers of rich tastes that gradually emerge. If you are tasting more rums, it is recommended to rinse your mouth and glass with clean water between each sample.

### PANAMA 5 YEARS OLD **HEFFRON ORIGINAL**

MADE OF 5YO RUM  
AGED IN OAK CASKS



The **HEFFRON ORIGINAL** rum, which we produce in the oldest distillery in Europe - the Green Tree Distillery, pays tribute to all the heroes who have shown incredible bravery and determination in the fight for freedom we have in Europe today. It is named after the ship that, after the end of the First World War, carried legionnaires who made a significant effort to establish an independent Czechoslovakia across Panama back to their homeland.

Its taste is pleasantly delicate, slightly sweet, yet still distinctive with hints of vanilla, caramel, and a resonance of woody tones, given by the long maturation in barrels. Heffron Original matured for five years in American white oak barrels in the partner distillery of the Green Tree Distillery in Panama. Every drop of it remained in the barrel for this time.

### PANAMA HERITAGE RUM **HEFFRON 5YO**

IMPORTED RUM  
AGED IN BOURBON  
CASKS



Carefully selected bourbon barrels, in which every drop of the Panama rum matured for five years, gave it a completely unique character.

**HEFFRON 5YO RUM - BOURBON CASK** is best enjoyed at room temperature, when its drier taste with strong woody tones and resonances of tropical fruit stands out the most. Although it has matured for as long as Heffron Original in the tropical environment of the Panamanian distillery, its taste profile is different. This is due to the use of bourbon barrels, which have imprinted different taste characteristics on the rum.

### PANAMA PREMIUM RUM **HEFFRON 10YO**

IMPORTED RUM  
AGED IN RESERVE  
CASKS



Each drop of **HEFFRON 10YO** rum matured in selected barrels after sherry, bourbon, and cognac for ten years. Each barrel had plenty of time to imprint its uniqueness on the rum. Their blend is a masterpiece that carries a perfectly balanced palette of taste tones and aromas. You can discover them best by enjoying at room temperature from a tulip-shaped glass. The rum was created by blendmaster Francisco Fernández from the partner distillery of the Green Tree Distillery in Panama exclusively for Heffron.

**DISCOVER THE VARIETY OF FLAVORS OF HEFFRON RUMS FROM PANAMA**