RON AÑEJO VEROES

J-31355868-0

PRODUCT SPECIFICATIONS 2026

Technical Data Sheets

DESTILERÍA VEROES, C.A.
WWW.DESTILERIAVEROES.COM

CONTROLLED DESIGNATION OF ORIGIN · RUM OF VENEZUELA



EXTRA AGED RUM · EXTRA PREMIUM CATEGORY

Veroes Solera Premium

An extra aged rum built on a base of 8-year-old rums matured in ex-bourbon American white oak barrels, with no replenishment of evaporation losses. For the demanding palate that looks for the true taste of the Caribbean, with character and personality.

Alcohol content	**40% Vol. (40° G.L.)**
Ageing	**Built on 8-year-old rums**
Composition	**Extra aged rum built on 8 years of maturation**
Origin	**Venezuela — Destilería San Javier, Yaracuy State**
Storage	**Ambient temperature, away from sunlight**
D.O.C. Rum of Venezuela	**Yes**

ORGANOLEPTIC PROFILE

COLOUR

Dark coppery with bright glints, from long years in contact with the barrel and macerations in American white oak. A completely natural color, with no additives.

AROMA

Pronounced oak character from ageing in American white oak, with a subtle underlying sweetness.

PALATE

Balanced: the dryness of the Yaracuy plains, the salinity of the Sucre coast and the sweetness characteristic of Venezuelan rums. Smooth and full-bodied over oak and dried-fruit notes.

PRESENTATION	BTL./CASE	CASE WT.	CASE	CASES/CONTAINER	HEALTH REGISTRATION	BARCODE
Glass 0.70 L — proprietary mould ★	6	7,1 kg	22 × 32 cm	2,400 cases / 40' container	L-26.940	17591041001175

★ Lead SKU. Closed-case weight; container capacity indicative, subject to confirmation on the proforma invoice.

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AGED RUM · STANDARD CATEGORY

Veroes Ron Añejo

A blend of rums aged up to 4 years in American white oak barrels, with no replenishment of evaporation losses. The so-called 'travelling rum': its components cross the country, from plains molasses to ageing between Yaracuy and the Sucre coast.

Alcohol content	**40% Vol. (40° G.L.)**
Ageing	**Up to 4 years**
Composition	**Aged rums matured in American white oak**
Origin	**Venezuela — Destilería San Javier, Yaracuy State**
Storage	**Ambient temperature, away from sunlight**
D.O.C. Rum of Venezuela	**Yes**

ORGANOLEPTIC PROFILE

COLOUR

Bright gold, achieved through slow, prolonged contact with the oak barrel.

AROMA

Reflects contact with the wood, harmonised with the microclimate of the ageing cellars.

PALATE

Smooth, with a well-balanced body. Oak notes lead and linger on the palate, alongside dried fruit and vanilla.

PRESENTATION	BTL./CASE	CASE WT.	CASE	CASES/CONTAINER	HEALTH REGISTRATION	BARCODE
Glass 0.70 L — proprietary mould ★	6	7,1 kg	22 × 32 cm	2,200 cases / 20' container	L-17.035	7591041000256

★ Lead SKU. Closed-case weight; container capacity indicative, subject to confirmation on the proforma invoice.

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RUM · STANDARD CATEGORY

Ron Veroes

A blend of aged rums and macerations in ex-bourbon American white oak barrels, up to 2 years, with no replenishment of evaporation losses.

Alcohol content	**35% Vol. (35° G.L.)**
Ageing	**Up to 2 years**
Composition	**Rums of up to 2 years' ageing**
Origin	**Venezuela — Destilería San Javier, Yaracuy State**
Storage	**Ambient temperature, away from sunlight**

ORGANOLEPTIC PROFILE

COLOUR

Amber, obtained from ageing and macerations in ex-bourbon American white oak.

AROMA

The oak character typical of our rums, with sweet touches of caramel and vanilla.

PALATE

Oak, dried fruit, vanilla and caramel come through. Ideal for cocktails and for mixing with tropical fruit juices.

PRESENTATION	BTL./CASE	CASE WT.	CASE	CASES/CONTAINER	HEALTH REGISTRATION	BARCODE
Glass 0.70 L — proprietary mould ★	6	7,1 kg	22 × 32 cm	2,200 cases / 20' container	L-28.801	7591041000263
Glass 1 L — generic mould	12	≈ 20 kg	—	1,536 cases / 40' container	Pending	Pending

★ Lead SKU. Closed-case weight; container capacity indicative, subject to confirmation on the proforma invoice.

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WHITE RUM · STANDARD CATEGORY

Ron Veroes Blanco

Aged rums of up to 2 years filtered through activated carbon, a process that removes colour without stripping aroma or flavour.

Alcohol content	**35% Vol. (35° G.L.)**
Ageing	**Up to 2 years**
Composition	**Aged rums filtered through activated carbon**
Origin	**Venezuela — Destilería San Javier, Yaracuy State**
Storage	**Ambient temperature, away from sunlight**

ORGANOLEPTIC PROFILE

COLOUR

Clear, the result of activated-carbon filtration.

AROMA

Oak from ex-bourbon American barrels dominates, with toasted touches and a caramel finish.

PALATE

The woody character of the ex-bourbon barrel, with touches of vanilla, caramel and dried fruit.

PRESENTATION	BTL./CASE	CASE WT.	CASE	CASES/CONTAINER	HEALTH REGISTRATION	BARCODE
Glass 0.70 L — proprietary mould ★	6	7,1 kg	22 × 32 cm	2,200 cases / 20' container	Pending	Pending
Glass 1 L — generic mould	12	≈ 20 kg	—	1,536 cases / 40' container	Pending	Pending

★ Lead SKU. Closed-case weight; container capacity indicative, subject to confirmation on the proforma invoice.

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RUM LIQUEUR · VOLUME LINE

El Fuerte

Licor Seco de Ron

Rum liqueur with macerations in American white oak barrels, sugar and caramel. Made with 5% alcohols aged 3 years in American white oak and high-purity alcohols from our own distillery.

Alcohol content	**30% Vol. (30° G.L.)**
Ageing	**5% alcohols aged 3 years**
Composition	**Alcohol, water, aged rum, sugar and caramel**
Origin	**Venezuela — Destilería San Javier, Yaracuy State**
Storage	**Ambient temperature, away from sunlight**

ORGANOLEPTIC PROFILE

COLOUR

Golden, from the oak maceration in its formulation and subtle caramel touches.

AROMA

Oak and caramel sweetness.

PALATE

Smooth, with oak and caramel notes.

PRESENTATION	BTL./CASE	CASE WT.	CASE	CASES/CONTAINER	HEALTH REGISTRATION	BARCODE
PET 1.2 L — proprietary mould ★	12	16 kg	33 × 24,2 cm	1,800 cases / 40' container	L-25.595	7591041000218
PET 1 L	12	14 kg	—	2,000 cases / 40' container	L-25.595	—
Glass 1 L	12	≈ 20 kg	—	To be confirmed	L-25.595	—

★ Lead SKU. Closed-case weight; container capacity indicative, subject to confirmation on the proforma invoice.

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CANE SPIRIT · VOLUME LINE

El Fuerte

Aguardiente

Cane spirit made with high-quality-standard cane alcohols produced at Destilería San Javier. A 100% Venezuelan product.

Alcohol content	**40% Vol. (40° G.L.)**
Ageing	**Unaged**
Composition	**Alcohol, water and sugar**
Origin	**Venezuela — Destilería San Javier, Yaracuy State**
Storage	**Ambient temperature, away from sunlight**

ORGANOLEPTIC PROFILE

COLOUR

Clear, free of haze or sediment.

AROMA

Neutral, with sweet touches.

PALATE

Largely neutral, with sweet touches that round out the drink.

PRESENTATION	BTL./CASE	CASE WT.	CASE	CASES/CONTAINER	HEALTH REGISTRATION	BARCODE
PET 1.2 L — proprietary mould ★	12	16 kg	33 × 24,2 cm	1,800 cases / 40' container	L-25.594	7591041000225
Glass 1 L	12	≈ 20 kg	—	To be confirmed	L-25.594	—

★ Lead SKU. Closed-case weight; container capacity indicative, subject to confirmation on the proforma invoice.

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Contact

Write to us stating your market, estimated volume and format of interest. We reply with price structure, availability and a labelling plan.

Daniel Molina

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Destilería San Javier — Estado Yaracuy, Venezuela (1975)