



RON
DOS MARES

Two Oceans, One Luxury Experience



OUR STORY

Our story begins in the heart of Panama, where sugarcane fields stretch as far as the eye can see, and the climate is perfect for growing the finest ingredients. Here, between the waves of the Pacific and the Caribbean breeze, you'll find the ideal environment to create a world-class rum. We draw inspiration from the deep-sea corals, the vibrant atmosphere of the San Islands, and the raw materials that ultimately transform into a spectacular luxury rum.

The story continues, and more countries will be explored . So join us on the journey and dive beneath the surface with Ron Dos Mares.

PRODUCTION

From sugarcane to bottle, we ferment our rum with a special yeast strain to give it the character we want. The foundation of the rum is made in a traditional column still, and for aging, we use vintage pallet methods.

Every second year, the barrels are refilled with rum of at least the same age to control the profile of Ron Dos Mares. Ron Dos Mares is produced by traditional methods using the byproduct of sugarcane; molasses. We combine traditional methods with modern techniques to ensure that every drop of rum meets our stringent standards. Our rum undergoes a unique aging process in Panama's tropical climate, where heat and humidity enhance a deeper and more complex flavor profile.

This process takes place between the Pacific Ocean and the Caribbean Sea, giving our rum an exceptional depth and character. Let us take you on a journey through Panama's proud traditions, where every drop tells a story of passion, expertise, and unconditional love for the craft.





ABOUT

Ron Dos Mares is much more than a rum brand – it's a story about the people who work tirelessly behind the scenes.

From the farmers who lovingly cultivate the sugarcane to the artisans who meticulously oversee the distillation and aging processes, their passion and dedication shine through in every bottle. We aim to share this rich history and tradition with our customers.

Every sip of Ron Dos Mares is an invitation to experience a piece of Panama's culture and history. We strive to create an unforgettable experience that connects people, tradition, and taste in a unique way.



VINTAGE 1998

Ron Dos Mares Vintage 1998, aged in hand-picked American oak barrels at Distillery Hacienda San Isidro in Panama. The tropical climate and years in ex-bourbon casks impart a beautiful mahogany color and a long structured finish to this exquisite rum. Limited edition, numbered, and age-certified.

Product Data

Distillery	Varela Hermanos
Age	26 YO Tropical aging
Vintage	1998
Region	Panama
Aging type	Vintage pallet system
Cask Type	Ex Bourbon
Bottled Strength	47,2
Bottle Size	70cl
Distillery Status	Operational
Production method	multi-column still
Base	Molasses

Logistic Data

Case Unit	6 x 70 cl. 47,2 % vol
Gifttube	Cardboard / Metal lid
EAN13 Bottle Code	5745000985043
EAN13 Case Code	5745000985081
Pallet Details	120x80x140 - 565 Kgs
	50
Pallet Configuration	Cases
	10 cases x 5 Layers
Case Weight	10,00 Kgs
Ref	RDM04





VINTAGE 2002

Ron Dos Mares Vintage 2002, aged in ex-bourbon casks throughout its maturation at Distillery Hacienda San Isidro, nestled between the world's largest oceans in Panama. Each cask is hand-picked by Aging and Quality Assurance Manager Rogelio Castillo from Valera Hermanos. Limited edition, numbered, and age-certified.

Product Data

Distillery	Varela Hermanos
Age	22 YO Tropical aging
Vintage	2002
Region	Panama
Aging type	Vintage pallet system
Cask Type	Ex Bourbon
Bottled Strength	46,5
Bottle Size	70cl
Distillery Status	Operational
Production method	multi-column still
Base	Molasses

Logistic Data

Case Unit	6 x 70 cl. 46,5 % vol
Gifttube	Cardboard / Metal lid
EAN13 Bottle Code	5745000985036
EAN13 Case Code	5745000985074
Pallet Details	120x80x140 - 565 Kgs
	50
Pallet Configuration	Cases
	10 cases x 5 Layers
Case Weight	10,00 Kgs
Ref	RDM03





VINTAGE 2005

Ron Dos Mares Vintage 2005, crafted from sugar cane molasses and distilled in continuous column stills. Aged locally in American oak barrels at Distillery Hacienda San Isidro in Panama. Each cask is carefully selected by Aging and Quality Assurance Manager Rogelio Castillo from Valera Hermanos. Limited edition, numbered, and age-certified.

Product Data

Distillery	Varela Hermanos
Age	19 YO Tropical aging
Vintage	2005
Region	Panama
Aging type	Vintage pallet system
Cask Type	Ex Bourbon
Bottled Strength	45,3
Bottle Size	70cl
Distillery Status	Operational
Production method	multi-column still
Base	Molasses

Logistic Data

Case Unit	6 x 70 cl. 45,3% vol
Gifttube	Cardboard / Metal lid
EAN13 Bottle Code	5745000985029
EAN13 Case Code	5745000985067
Pallet Details	120x80x140 - 565 Kgs
	50
Pallet Configuration	Cases
	10 cases x 5 Layers
Case Weight	10,00 Kgs
Ref	RDM02





VINTAGE 2008

Ron Dos Mares Vintage 2008, meticulously chosen by Aging and Quality Assurance Manager Rogelio Castillo from Valera Hermanos. This refined rum aged in American oak barrels under Panama's warm, tropical sun between the Pacific and Atlantic oceans. Limited edition, numbered, and age-certified.

Product Data

Distillery	Varela Hermanos
Age	16 YO Tropical aging
Vintage	2008
Region	Panama
Aging type	Vintage pallet system
Cask Type	Ex Bourbon
Bottled Strength	44,7
Bottle Size	70cl
Distillery Status	Operational
Production method	multi-column still
Base	Molasses

Logistic Data

Case Unit	6 x 70 cl. 44.7 % vol
Gifttube	Cardboard / Metal lid
EAN13 Bottle Code	5745000985012
EAN13 Case Code	5745000985050
Pallet Details	EURO pallets 120x80x140 - 565 Kgs 50
Pallet Configuration	Cases 10 cases x 5 Layers
Case Weight	10,00 Kgs
Ref	RDM01





Contact

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