



PRODUCTS CATALOGUE

Ron
Aguere



DESTILERÍA
SAN BARTOLOMÉ
DE TEJINA

CASA FUNDADA EN 1948

A DISTILLERY WITH OVER 65 YEARS OF TRADITION

When speaking about Rum and its origins, we must inevitably refer to the Canaries for a number of reasons. Rum is deeply rooted as far as the culture of the Canary Islands is concerned; their customs, identity, folklore, festivals, gastronomy, literature, humour and much more.

The canaries have served as a bridge in the development and expansion of the raw material of rum, “the sugar cane”. In one of his voyages to America Christopher Columbus took some pieces of sugar cane from the canaries which he planted for the first time in Santo Domingo.



Furthermore, the quality of the Canary sugar cane was at the time regarded as the best, being famously quoted in several occasions:

French anthropologist R.Vernau: “The canary sugar cane is perhaps the richest in sugar known to man...”

Clodomiro Bethencourt: “Sweet cane was taken from the Canaries to Brazil and to the island of Santo Domingo (1513), where it was planted by Don Pedro de Atiensa and from there it was introduced into Cuba”, and at a later point he says: “From the seven Canary Islands, only Gran Canaria, Tenerife and La Palma deserve special mention, the first being the biggest producer”.

In the Canary Islands, sugar cane reached its greatest heights in the

sixteenth and at the end of the nineteenth century.

At present, and since 1948, Destilerias San Bartolomé de Tejina S.A. preserves the specific craft tradition of the genuine Canarian Rum produced from sugarcane fermentation, selecting the best sugar cane blends and taking care over every single detail during the maturation process of its rums.

As part of its constant innovation and search for new products, Destilería San Bartolome de Tejina has recently launched Rum Agüere, a new concept of flavoured rum with a state of the art packaging, the first using fully painted aluminium bottles, with a modern design, inspired by the great cosmopolitan cities of the world.



AGUERE WHITE RUM



**ASÍ
SABE**
CANARIAS

AGUERE WHITE RUM

This typical Canarian rum is one of the favourite blends of the most demanding consumers, as it is made from distilled sugar cane juices, achieving elegance and harmony on the palate, with floral notes.

Ideal in modern cocktails based on fresh juices that highlight the exquisite quality of its sugar cane eaux-de-vie.

The touch of class is achieved by flavouring the glass with the bark of a lemon or lime and adding a few basil leaves, which provides fresh and natural feelings.

Presentation:	6-bottle boxes
Format:	70 cl.
Alcohol content:	37,5% vol.
Kilogram per box:	7
Box size:	Wide (mm): 160 Large (mm): 230 High (mm): 315
European pallet:	0,80x1,20 m.
Boxes/layers:	25
Num. of layers:	5
Boxes/pallet:	125
Pallet height (mm):	1650
Item barcode:	8413530011590
Box barcode:	28413530011594



DESTILERÍA
SAN BARTOLOMÉ
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CASA FUNDADA EN 1948

www.ronaguere.com

AGUERE HONEY RUM



**ASÍ
SABE
CANARIAS**

AGUERE HONEY RUM

Various sugar cane juices are slowly matured and blended together to obtain this fine Vintage honey Rum. The smooth round flavour is achieved by adding pure bee honey which leaves a broad and balanced aftertaste of excellent vintage rum.

Its aroma reminds of flowers, citrus and spices on the nose.

We recommend it served in a balloon glass, adding a couple of ice cubes, the bark of a lime and a few basil or mint leaves. Thus all its complexity and balance will be enjoyed together with the sugar cane blends. The exotic touch comes with the spices infusion.

It can also be combined with cola soft drinks, achieving an astonishing drink, highlighting the cocoa and vainilla notes.

Presentation:	6-bottle boxes
Format:	70 cl.
Alcohol content:	30% vol.
Kilogram per box:	5,125
Box size:	Wide (mm): 135 Large (mm): 205 High (mm): 270
European pallet:	0,80x1,20 m.
Boxes/layers:	29
Num. of layers:	5
Boxes/pallet:	145
Pallet height (mm):	1500
Item barcode:	8413530012054
Box barcode:	28413530012058



DESTILERÍA
SAN BARTOLOMÉ
DE TEJINA

CASA FUNDADA EN 1948

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**AGUERE
CAMEL RUM**



AGUERE CARMEL RUM

Fine rum-based caramel toffee liqueur which preserves the traditional rum-making process of the Canary Islands. An ideal blend to enjoy at any time of the day, or to give your cocktails a different and exotic touch.

Enjoy it in a signature cocktail or as a chilled shot, on the top of your coffee or over ice cream as a dessert.

Serve very cold.

Presentation:	6-bottle boxes
Format:	70 cl.
Alcohol content:	22% vol.
Kilogram per box:	5,125
Box size:	Wide (mm): 135 Large (mm): 205 High (mm): 270
European pallet:	0,80x1,20 m.
Boxes/layers:	29
Num. of layers:	5
Boxes/pallet:	145
Pallet height (mm):	1500
Item barcode:	8413530011644
Box barcode:	28413530011648



DESTILERÍA
SAN BARTOLOMÉ
DE TEJINA

CASA FUNDADA EN 1948

www.ronaguere.com

AGUERE COCO RUM



**ASÍ
SABE**
CANARIAS

AGUERE COCO RUM

Preserving the traditional rum-making process of the Canary Islands, Ron aguere presents this fine rum-based liqueur with coconut distilled from specially selected sugar cane to achieve a delicate rum liqueur with an alcohol

content of 20 degrees and an amazing coconut flavor.

We recommend combining with pineapple or tropical fruits for a unique exotic feeling in all your cocktails.

Presentation:	6-bottle boxes
Format:	70 cl.
Alcohol content:	20% vol.
Kilogram per box:	5,125
Box size:	Wide (mm): 135 Large (mm): 205 High (mm): 270
European pallet:	0,80x1,20 m.
Boxes/layers:	29
Num. of layers:	5
Boxes/pallet:	145
Pallet height (mm):	1500
Item barcode:	8413530012061
Box barcode:	28413530012055



DESTILERÍA
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AGUERE GOLDEN RUM



AGUERE GOLDEN RUM

Aguere Golden Rum is a light and soft rum, elaborated with slightly matured, distilled sugarcane.

A modern rum made to satisfy the demand of those consumers who prefer

harmonious and well-balanced blends. Mild flavour, silky on the palate with an excellent sugar cane aftertaste. Ideal for mixers

Presentation:	6-bottle boxes
Format:	70 cl.
Alcohol content:	37,5% vol.
Kilogram per box:	7
Box size:	Wide (mm): 160 Large (mm): 230 High (mm): 315
European pallet:	0,80x1,20 m.
Boxes/layers:	25
Num. of layers:	5
Boxes/pallet:	125
Pallet height (mm):	1650
Item barcode:	8413530011637
Box barcode:	2841350011631



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