



FROM OUR SWEET LAND TO THE GLASS IN YOUR HAND

- A collaboration between House Spirits Distillery® and the Leal family, the first new Guatemalan rum distillers in a generation.
- Truly and uniquely homegrown, every sip of Casa Magdalena® rum is made from sugar cane that is seeded, planted, harvested, milled, and distilled by the Leal family in Guatemala.
- Distilled from a slow, low temperature ferment of first press molasses ("Miel A") by master distiller Estuardo Domínguez.
- Matured in new and used bourbon barrels.
- Lightly filtered, blended and bottled at 82.5 proof with no additives of any kind.

"Unlike any other rum in the world, Casa Magdalena brings a subtle earthiness and light grassy aromas born from the rich ashes of Agua, Fuego, and Acatenango, the beautiful volcanoes that tower above our home."

— Familia Leal

DISTILLED IN ESCUINTLA, GUATEMALA BY INGENIO MAGDALENA
IMPORTED, MATURED, AND BLENDED IN PORTLAND, OREGON BY
HOUSE SPIRITS DISTILLERY

