



# novo fogo

## *barrel-aged cachaça*

This aged spirit bakes the banana notes from the original cachaça in 53-gallon American oak barrels that have been taken apart, sanded, and re-toasted. The 2-3 year process takes place in the heat and humidity of the rainforest. The result? Banana bread, with notes of chocolate, cinnamon bark, and coffee. The pepper notes are kept but wood changes them from fresh to black pepper.

### THE SPIRIT OF THE BRAZILIAN SOUTH.

**Sugarcane spine, oak mixability.**

750 ml | 40% ABV | SRP: \$34.99

50 ml | 40% ABV | SRP: \$3.49

CACHAÇA • AGED FOR 2 YEARS IN OAK  
BATCH NO. *L9328 LFR*  
PRODUCT OF BRAZIL • 750ML • 40% ALC. BY VOL.



handcrafted



zero waste distillery



recycled glass

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