germana® CACHAÇA ULTRA PREMIUM

CAETANO'S CACHAÇA

Germana Cachaça

BRAND OVERVIEW

Over a century ago, just outside of the city Belo Horizante, a man named Sergio Caetano started distilling a distinct form of Cachaça that would become a canvas to display the unique flavors of Southwestern Brazil. The name Germana stands for one of a kind, pure, special, and the Caetano espression from Germana lives up to said qualities.

Cachaça Germana is produced in the region of Nova União-MG which is situated in the centre of the state of Minas Gerais. It is one of the most traditional of the artisanal pot still Cachaças from Minas Gerais.

The sugarcane is harvested from the family owned Farm Vista Alegre. After fermenting the sugarcane juice for up to 24 hours, Umbarana (Brazilian cherry wood) cradles the distillate for two years. This expression ages the spirit as gracefully as Sergio Caetano himself.

The aging process gives the spirit a golden hue and an elegant array of tropical fruit notes accompanied by the classic grassy and herbaceous qualities in which makes cachaça distinct. Caetano is perfect for the cachaça connoisseur who is searching for a smooth, delicate sweetness.

UNMIXED, PURE, & GENUINE

Inspiration of the name 'Germana' stems from Irma Germana, a nun known to be a healer with her infusions made from cachaça and herbs.

PRODUCT OVERVIEW

TASTING NOTES

- Tropical fruit notes surrounded by grassy and herbacaeous qualities
- Smooth finish
- Hints of baking spices such as cinnamon and nutmeg
- Delicate mouthfeel

SERVING RECOMMENDATIONS

- Neat or on ice
- Great for tiki cocktails
- Adds complexity to shaken cocktails like Mai Tais
- Add sugar and bitters and stir over one big rock!

PRODUCTION PROCESS

HAND HARVESTED FROM VISTA ALEGRE, BELO HORIZONTE

Fresh Sugarcane + Press + Filter + [Avg 1 to 2 Days X FARMED ONSITE; MILLED IN A STONE WATER MILL: Maize Flour + Sugarcane Juice] + Open Flame Copper Pot Still +

Aged in Umbarana[1] for 2 Years + Distillate Cut and Graduated at 40% + Bottled by Hand = Germana Caetano's

[1] *Umbarana is Brazilian Cherry Wood known to give flavors of tonka beans, pineapples, banana, and bison grass*

40%	1L
ALC/VOL	BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

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ORIGIN

PRICE

NOVA UNIÃO
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