germana® CACHAÇA ULTRA PREMIUM

SOUL

Germana Cachaça

DOUBLE GOLD *San Francisco World Spirits Competition 2009*

BRAND OVERVIEW

Staying true to the traditions around cachaça, Germana created the Soul expression to exemplify the centuries long tradition surrounding its creation. The culture of cachaça in the Minas Gerais state is viewed as a noble venture, something to behold in its purity. Since 1912, Germana has created each expression by hand from beginning to end on their family-owned Farm Vista Alegre. Today the process remains the same from the harvest of the sugarcane to the wrapping of bottles in the leaves of Pahla (dried banana leaf) which is reflected in a few Germana expressions.

The crystalline color is a symbolic message to the drinker that the soul of Brazilian cachaça is not one to take lightly. Light, bright and grassy flavors give Soul its character and provides even the most basic bartender a tool to make rudimentary cocktails complex. There is much to appreciate about this all-natural cachaça. Due to the hard work of its blenders and distillers, the Soul expression received a Double Gold Medallion at the San Francisco World Spirits Challenge in 2009.

The Soul expression from Germana is perfect for the consumer who is interested in tasting a classic style of cachaça. The taste of fermented sugarcane shines due the open flame of the pot still. A taste of tradition with attention to detail is the idea behind this expression.

FAMILY TRADITION OF GERMANA CACHAÇA

At the Germana distillery, sugarcane is harvested from the family-owned Farm Vista Alegre. Free from pesticides. 100% all-natural.

PRODUCT OVERVIEW

TASTING NOTES

- Unaged style brings grassy and herbacaeousness
- Green and light
- Savoriness reminiscent of sea salt
- Earthy quality creates a warm complexity
- Hint of banana on nose
- Oily texture coats mouth

SERVING RECOMMENDATIONS

- Neat
- Great for caipirinhas
- Shaken cocktails with lime or lemon juice
- Will add complexity to daiquiris, tiki drinks
- Pairs well with blanc vermouths and citrus based liqueurs

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 Steel Vats for 2 Years + Distillate Cut and Graduated at 40% + Bottled by Hand = Germana Soul

40%	1L
ALC/VOL	BOTTLE

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ORIGIN

PRICE

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