



# CACHAÇA DA PALHA

Germana Cachaça

## BRAND OVERVIEW

Over a century ago, Germana distillery produced its first form of cachaça: Cachaça da Palha. This expression started it all for the Caetano family, and a tradition of excellence has followed. Each bottle is hand wrapped in Da Palha, meaning a dried banana leaf.

In the early 20th century, the roads consisted of rugged terrain, and packages were hauled by mules. If one were to slip, all bottles were lost. Dried banana leaves provided an all-natural packaging that could bare the elements. The details truly matter.

The sugar cane is harvested from the family owned Farm Vista Allegre. After fermenting the processed sugar cane 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.

Enjoy this spirit neat to understand its complexity. After, displaying its qualities in built drinks is an experience.

## ATTENTION TO DETAIL: USED WOOD

Angel Shares are high in tropical climates. The Caetano family figured out a distillate in used barrels will give 7% less of the spirit to the Angels a year.

## PRODUCT OVERVIEW



### TASTING NOTES

- Well balanced, spices from wood are evident
- Classic cachaça grassy and herbaceous flavor
- Balsamo Wood adds a black pepper aroma
- French oak adds baking spice and silky mouthfeel
- Earthy quality creates complexity



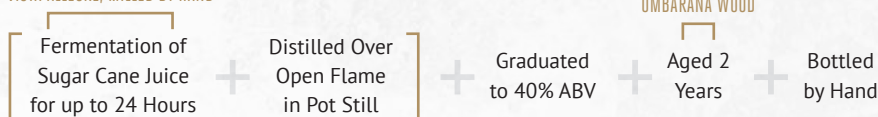
### SERVING RECOMMENDATIONS

- Neat
- Great for built cocktails
- Shaken cocktails with lime or lemon juice
- Shines in Manhattan variation
- Always great when used as split base with other style of rums



### PRODUCTION PROCESS

SUGAR CANE HAND HARVESTED FROM FARM  
VISTA ALLEGRE; MILLED BY HAND



UMBARANA WOOD

40%  
ALC/VOL

1L  
BOTTLE

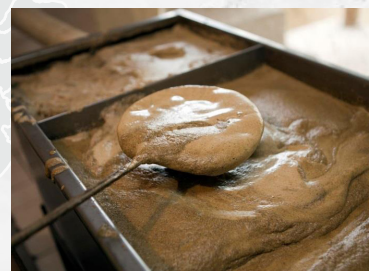


# ORIGIN

PRICE



NOVA UNIÃO  
MINAS GERAIS  
BRAZIL



## FULL PRODUCT LINE

