

germana® CACHAÇA GERMANA BRAZIL

Germana

BRAND OVERVIEW

Over a century ago a man named Sergio Caetano started distilling cachaças outside the city of Belo Horizonte in the rolling hills of Nova União. Caetano created Germana cachaça to showcase the unique flavors of southwestern Brazil in the heart of Minas Gerais.

In Portuguese, the name Germana means "something unmixed, pure and genuine." Caetano picked this name for his cachaça and to honor the life of the famed nun, Sister Irma Germana. Sister Germana lived at the Sanctuary of the Serra da Piedade, southwest of Nova União. She was known to be a healer, who aided pilgrims and visitors with infusions made from cachaça and herbs which she picked on the mountainside.

In the early 20th century, the roads and mountain pass of Minas Gerais were rough. So, Caetano would wrap his cachaça in banana leaves before loading them onto his mules with the smoked meat, corn, and cheese, he sold to the local miners. Today, Germana carries on this tradition by hand tying the bottles in dried banana leaves without any glue or adhesives

DISTILLING THE CULTURE OF BRAZIL SINCE 1912

BEST SELLING CACHAÇA IN BRAZIL

Stored for 5 years in French oak barrels

PRODUCT OVERVIEW



TASTING NOTES

- Rich cane and fruity notes
- Sweet wood aroma from French oak barrels



SERVING RECOMMENDATIONS

- Neat
- Paired with cashew nuts



PRODUCTION PROCESS

Sugarcane
Pressed

+ Water

14-24 Hour
Fermentation

+ Distillation

6mo-1 year
in steel tanks

+



5 Years Ex-
Cognac Casks

×

Blending
of barrels

=

Germana Brazil Cachaca



40%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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SKU

DISTRIBUTOR

SALES REPRESENTATIVE

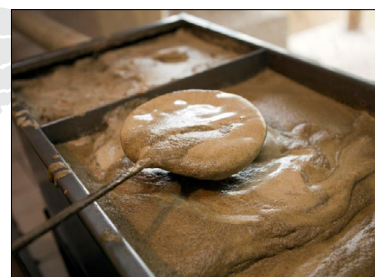
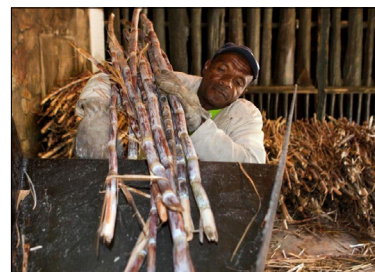
BOTTLE PRICE

CASE PRICE

ORIGIN



NOVA UNIÃO
MINAS GERAIS
BRAZIL



FULL PRODUCT LINE

