

germana®

CACHAÇA-PREMIUM



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HISTORY

Over one hundred years ago, Sérgio Caetano took over the Farm Vista Alegre in Nova União. The farm is owned by the Caetano family up to this day.

The Cachaças produced by the family Germana belong to the best known and most famous artisan Cachaças in Brazil, confirmed by the regularly won premiums nationally and internationally.

The name Germana means one of a kind, pure, special. The name is based on "Freira Germana", a nun who lived on a Mountain, at 2000 meters above sea level, called "Serra da Piedade" in the 1850s. "Freira Germana" collected plants and herbs on this mountain which she added to Cachaça to extract the healing properties of the plants, healing the sick with her natural medicine.





HISTORY

Cachaça Germana is called "Cachaça da Palha" in Brazil as some of their products are covered in "Palha", leaves taken from the stem of the banana plant.

Sergio Caetano, the founder of Cachaca Germana, was a "Troveiro" who used to transport farm products like smoked meat, corn, cheese and Cachaça etc. to the gold mines with mules. Sometimes a mule used to slip on the mountain tracks and so bottles could break leaving Sergio Caetano with fewer products to sell and swap. To stop this from happening, he started to wrap the bottles in banana leaves to protect them better from breaking and also creating protection from sun rays. And this was when the name Germana "Cachaça da Palha" was born.

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PROVENANCE

Cachaça is produced from sugar cane, like Rum. The main difference is that Cachaça has a AOC, which means that Cachaça has to be produced, distilled and bottled in Brazil to be able to use the name Cachaça.

Cachaça Germana is produced in Nova União, 65 kilometers east of Belo Horizonte, Capital of the State of Minas Gerais. The farm owns around 600 hectares of sugar cane, which is grown without the use of chemical pesticides. The sugarcane fields are not burnt down, the crop is cut by hand, bottling, adding the banana leaf and the labels and filling the cases is all done by hand. This makes Cachaça Germana truly and purely Brazilian artisan Cachaça.



PRODUCTION

Cachaça Germana is distilled in a pot still up to 54% alcohol volume. We are the only exporting distillery which uses direct fire using the rests of the squeezed sugar cane to fire the pot still. The complicated part is to maintain the correct and constant temperature of the pot still. Cachaça gets separated into 3 parts, the head (cabeça, high ethanol part, should not be used), the heart (coração) perfect Cachaça with an alcohol graduation between 38 and 54% and the tail (rabo or água fraca) has a low alcoholic volume combined with different oils, if used, gives you bad breath and is not used for Ultra Premium Cachaças.



(Used by cheap industrial Cachaças, including part of the head. Products with bad smell and taste, known to give you a headache).



PRODUCTION

Fermentation of the sugar cane syrup is achieved by using maize grown at the farm and milled by a stone water mill and then toasted. The fermentation process takes between 14 to 24 hours as no heat is used to rush the natural process. The sugar cane wine is then distilled in a pot still. Cachaça Germana uses mainly French and Spanish oak barrels, which have been used for aging Whisky, Cognac and Sherry. We also use Brazilian balsam wood and Umburana (Brazilian cherry wood) barrels. Cachaça Germana does not use any protected tropical woods! The Angel share (loss through evaporation) is between 2-5% with used barrels and up to 15% with new barrels per year.



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Bottling

The filling and also the wrapping of the bottles in banana leaf (Palha) is 100% handcraft, without any use of glue or lacquer, 100% natural and artisan.



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EXPORT

Cachaça Germana is sold in following Countries

Switzerland
Great Britain
Italy
United States
Portugal
Australia
Africa
France
Germany
Hong kong
Dubai

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GERMANA SOUL / CLASSICA – 70 cl / 40 Vol.%

A white and absolutely pure Cachaca which is not filtered through active coal filters so that the special flavor and all aromas are maintained



Premiums: Bronze Medal em New York Spirits competition 2021

Food suggestion: Carne de sol do Norte de Minas oder carne de panela (Beef Jerky or Pot Roast).

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GERMANA Cachaça da Palha 2 yo – 70 cl / 40Vol.%

Aged during two years in French oak barrels, giving the Cachaça the very fine and elaborate character. Tasting the Cachaça you will taste a light sweetness. Delicious to drink pure as shot or to use in many different Cocktails and of course a fantastic Caipirinha!

The Best Selling Cachaça in Brazil 2021

Food suggestion: Isca de peixe com molho tártaro (Fish with Tartar Sauce).

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GERMANA CAETANOS/UMBURANA – 70 cl/40 Vol.%

The big difference of this Cachaca is the fruity aroma which is achieved by aging the Cachaca for two years in Umburana wood barrels. Umburana wood is Brazilian cherry wood which does not grow cherries. The Umburana wood gives the Cachaca a lovely golden color, not as intense as oak wood aged Cachacas.



Premiums: Gold Medal em New York Spirits competition 2021

Food suggestion: Carne de panela (Pot Roast).

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GERMANA BRAZIL 5 yo – 70 cl / 40 Vol.%

Aged during five years in French oak barrels this Cachaça is aged to perfection by our Master Blender Walter Caetano.

This Cachaça shows on one hand a fresh plant aroma of new white Cachaça accompanied by fine soft wood notes.

Food suggestion: Castanha de caju de qualidade (Cashew nuts)

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GERMANA HERITAGE 10 yo – 70 cl / 40 Vol.%

The word Heritage means family history and cultural influence and is a reflection of the well conserved production secret of all the Ultra Premium Cachaças produced by the Caetano Family.

Germana Heritage is aged for 8 years in French oak barrels and for 2 years in Brazilian balsam wood barrels. Especially the influence of Brazilian balsam wood creates a very special spicy note, combined with a very rich dark color!

Food suggestions: Camarão defumado (smoked prawns).



NEW YORK INTERNATIONAL SPIRITS COMPETITION

CERTIFIES

Cachaca Germana

AS THE 2021

Aged Cachaca Distillery of the Year

