

germana® TRADITIONAL DA PALHA CACHAÇA

Germana

GOLD 95 Points,
Beverage Testing Institute 2022
SILVER,
New York International Spirits
Competition 2021

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 passes 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.

After distillation, Traditional da Palha Cachaça is aged for two years in french oak casks, softening the spirit giving it a silky mouth feel.



DISTILLING THE CULTURE OF BRAZIL SINCE 1912
BEST SELLING CACHAÇA IN BRAZIL

PRODUCT OVERVIEW

TASTING NOTES

- Well balanced, spices from wood are evident
- Classic cachaça grassy and herbaceous flavor
- 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



* Sugarcane fields are not burned which means there is no char in the fermentation process like many other cachaças.

** The pressed sugarcane fibers are used as the fuel for the direct fire to heat the still. Germana is the only Cachaça distillery using open fire distillation.

50mL
40%
ALC/VOL
1L
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



NOVA UNIÃO
MINAS GERAIS
BRAZIL



FULL PRODUCT LINE

