

# germana® SOUL CACHAÇA

Germana

PLATINUM - 96 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.

Germana begins with hand cut sugarcane, grown on the Caetano's family farm free of chemicals, and pesticides. The cane is harvested on their farm, pressed the same day and left to ferment in open-air vessels for about 24 hours, depending on the ambient temperature. To aid the process of natural fermentation, Germana also adds a measure of toasted maize which is grown and ground locally. After fermentation, the wash is distilled in direct-fire copper pots stills using the pressed and dried sugarcane as fuel.

Germana Soul Cachaça is a pure expression of Minas Gerais. After distillation the Cachaça is rested in stainless steel vats for two years. This resting period allows the spirit to breathe and express the true soul of cachaça without the influence of wood. The result is a crystal-clear spirit that sets the standard for artisan cachaça.

## DISTILLING THE CULTURE OF BRAZIL SINCE 1912

PURE. SETTING THE STANDARD.

## PRODUCT OVERVIEW

### TASTING NOTES

- Unaged style brings grassy and herbaceousness
- 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



\* 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.



40%  
ALC/VOL

50mL  
1L  
BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN



**NOVA UNIÃO  
MINAS GERAIS  
BRAZIL**



## FULL PRODUCT LINE

