

## GERMANA CACHAÇA DE PALHA

AGED 1YR FRENCH OAK + 1YR BALSAMO WOOD CASK

WELL BALANCED, SPICES FROM WOOD  
ARE EVIDENT

BALSAMO WOOD ADDS A  
BLACK PEPPER AROMA

FRENCH OAK ADDS BAKING SPICE AND  
SILKY MOUTHFEEL

EARTHY QUALITY CREATES COMPLEXITY



Enjoy neat or in shaken cocktails with lemon  
or lime juice! Great in built cocktails!

**FLIP UP FOR COCKTAIL RECIPE!**

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## MANHATTAN DE PALHA

### INGREDIENTS

- 2 oz Germana Cachaça de Palha
- ½ oz Amaro
- ¼ oz Demerara syrup
- 1 dash Angostura bitters
- 1 dash orange bitters

### DIRECTIONS

Fill a mixing glass with ice cubes  
Add the rum, amaro, Demerara syrup and bitters; stir  
Strain into a coupe or martini glass



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