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Cachaça - cl 70

Cachaça is an eau-de-vie with Brazilian origin, obtained by distilling the juice of sugar cane. Originally, in the past, it was a simple product drunk by slaves in plantations for its invigorating effects. Over time, it has become a refined beverage, thanks to the care during the production process and the careful management of the distillation. Cachaça Bottega is intense and characteristic, recalling the famous beach in Rio de Janeiro with its Ipanema brand.

Production Area: Brazil and Italy

Characteristics:

Sugar canes are cleaned from their fibrous part and pressed to obtain the raw juice, which is brown and viscous. Fermentation takes place at a controlled temperature to avoid burning the juice or developing unpleasant aromas. Finally, the fermented must is distilled in alembics, producing a distillate with approx. 70% ABV, which is then reduced to 38% thanks to the addition of demineralized water.

Organoleptic Characteristics:

Color and Appearance: Colorless, transparent, crystal clear.

Bouquet: Intense, with a delicate natural hint of sugar cane and ethereal notes.

Taste: Fresh and strong, harmonious on the palate, with a typical aromaticity.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 7-8 °C

Serving Suggestions: in Brazil, Cachaca is served pure or on the rocks. It is one of the main ingredients in many cocktails and long drinks like the famous Caipirinha. It is also used in Batidas, refreshing alcoholic fruit shakes with mango, coconut, papaya and other exotic fruit.

Enjoy it within: No time limit recommended.

Recommended Glass: Tumbler.

