



*Get the rhythm -
Taste the flavour of Brazil!*

**SAMBÁ
BRASIL**

SAMBA BRASIL

niche Wine & Spirits

WHAT'S THE STORY

Cachaca is the national spirit of Brazil. Here it is the second most consumed spirit. The process of the distillation of cachaca began in 1532, when Portuguese colonists brought the first cuttings of sugar cane from Madeira. Cachaca would later be served to slaves to increase their vigor.

The process is comparable to rum distillation except instead of using molasses (the unrefined syrup from sugar cane), Cachaca is distilled from fermented juices of sugar cane.

When the distilling is complete the cachaca is clear, which indicates that there was no ageing. There is filtered before being bottled.

The results are a clean and strong flavor which is usually served at bars and makes a great mixed drink!

The most popular way of serving Cachaca in Brazil is in a Caipirinha!



SELLING POINTS

- The authentic Brazilian flavor!
- Cachaca is Brazilian liquor made from distilled sugar cane juice.
- Cachaca is always distilled in such a way that the scent of sugar cane is still preserved.
- Enjoyed especially during the holidays and the traditional Carnival and Mardi Gras celebrations.
- Legend has it that cachaca is a product which prolongs the life of those who appreciate it!

DELIGHTFUL RECIPES

A BRAZILIAN FAVORITE

Caipirinha

- 1 lime quartered
- 1 tablespoon of sugar
- 1 shot of cachaca
- 1/2 cup of ice cubes with water

Place the lime and sugar in the bottom of a glass. Using the handle of a wooden spoon, crush and mash the limes. Pour the liqueur and ice together and stir well.



Grape Caipirinha

- 20 grapes
- 2 tsp. sugar
- 4 ice cubes (ground)
- 1 3/4 oz of "cachaca"

The grapes are crushed in a glass. Ice and cachaca are added. The mix is stirred well and served.



Kiwi Caipirinha

- 1 kiwi
- 2 tsp. of sugar
- 4 ice cubes (ground)
- 1 3/4 oz of "cachaca"

The kiwi is sliced and put into a glass. Sugar is added and the mix is crushed. Ice and cachaca are added. The mix is stirred well and served.



Strawberry Caipirinha

- 5 strawberries
- 2 tsp. of sugar
- 4 ice cubes (ground)
- 1 3/4 oz of "cachaca"

The strawberry is sliced and put into a glass. Sugar is added and the mix is crushed. Ice and cachaca are added. The mix is stirred and served.



Night Boat to Brazil

Into a shaker add 1 1/2 shots of "cachaca", 1/2 shot of Triple Sec, 1/2 shot of lime juice (fresh), and 1/2 shot of Batida de Coco. Shake with ice, and serve in a Martini glass.