

## Cachacas Yaguara Organico



<b>Product code</b>	PZo6NVFC
<b>Grapes</b>	Spirits
<b>Country</b>	Brazil
<b>ABV%</b>	50
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	



Vegan



Vegetarian

## Viticulture

A 'marriage' of the finest white cachaça and the traditional Menaghel family recipe. Handcut organic sugarcane. Fermented with local yeast One time artisanal pot still distillation. Retaining only the heart. Rested for 10 months and blended with 6 year old aged in oak barrels. Sustainable distillation and bottling process. Developed by legendary Master Distiller Erwin Weimann. Organic certified Java grown in local fields We hand cut the head and tail off leaving only the juicy center for productions. All canes are washed before grinding. Ground in a traditional terno. Filtered to get any excess bagasse out.

## Winemaking

Yaguara Cachaça is the result of five generations of family tradition and an ambition to create the world's finest white cachaça. Cut by hand and distilled in small 750L batches, the liquid is born of the latest distilling technology and over one hundred years of artisanal know-how.



## Ratings

Drinks International 2021 & 2022 Small batch artisanal Cachaça.

No.1 Trending Cachaça.