



ABELHA CACHACA SILVER

Premium Organic Cachaca

Abelha Cachaca is a full-flavoured artisanal cachaca from Rio de Contas, a spiritual & timeless town in Bahia - Brazil, near the Chapada Diamantina National Park. Marcos Vaccaro and a collective of farmers grow sweet organic sugarcane, which is fermented and then distilled to produce an intense and aromatic nose of fresh sugar cane and stone fruits with a smooth, dry finish. Abelha means Bee in Portuguese, and much like in a beehive, hard work and dedication are needed to produce a delicious and unique cachaca.

Tasting notes

Abelha Organic Cachaca Hails from Rio de Contas, a beautiful old mining town that sits amongst the hills and valleys of the southern Chapada Diamantina. Marco Vaccaro, a visionary, co-ordinates the Abelha Cachaca productions and is a recognized expert on organic agriculture in Brazil. The fazenda (farm) picturesquely situated at 1200m above seal level and attracts many local tourists for it's gorgeous water falls, fruit forests, alternative accommodations and of course the cachaca! Due to the temperature differential between day and night at this altitude, the organic sugar cane retains sugar and it's organoleptic properties, which make it perfect for the production of artisanal cachaca. Following fermentation, the vinho or cachaca wine is distilled in a traditional copper-pot still known as an alambique with a small 400-liter capacity. Natural aquifers provide diamond-filtered water to slightly dilute the pure cachaca. Following the carefully controlled production Marco allows the cachaca to rest for 6 months for Abehla Silver and 3 years in garapeira wood barrels for Abelha Gold. During this time natural occurring phenols are formed which give Abelha cachaca it's award winning characteristic bouquet. Cheers!