



BRAZILIAN CACHAÇA

COMPANY



Mineiriana is a pot-still cachaca distillery located in Ipoema/MG, originating in the 1930s when Dedé Andrade began traditional production. The activity was resumed in the 1990s by his grandson, Warley Andrade, who installed a new structure without losing its essence.



In 2014, with the arrival of Ana Marta Sátyro, a chemist and specialist in sensory analysis of cachaca, the brand was repositioned as Mineiriana, raising the quality standard and expanding its reach. Today, it produces premium cachacas that combine tradition and innovation, with a presence in Brazil and the international market.



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PRODUCTS

NCM 2208.40.00



Mineiriana stands out for its production of artisanal cachaca, which combines the poetry and culture that spring from the soil of Itabira with the knowledge and technical rigor of its executive director, resulting in the highest standard of chemical and sensory quality.

Classic Mineiriana

Our traditional cachaca, produced from pure sugarcane honey in copper stills, carries the terroir of Ipoema, a small and bucolic district of Itabira. It has a sweet, herbal and fresh aroma, and on the palate it is sweet and dense, with a slight menthol note and a long, warm finish. Ideal for enjoying neat or in cocktails, it has an alcohol content of 40% and rests for at least six months in stainless steel to achieve its balance.

Mineiriana Carvalho

A highlight of our portfolio and awarded nationally and internationally, it is the result of aging in barrels of Jequitibá, American and European oak. It is aged in oak barrels for at least 3 years. Then comes the blending process, which ensures body, balance, sweetness, and a high complexity of aromas and flavors.

Mineiriana Amburana

Characterized by the sweetness inherent in Brazilian wood, it offers an immersive and vibrant experience. Aged in Jequitibá wood and then in Amburana wood, it reveals rich layers of aromas and flavors, resulting in a balanced, sweet, surprising, and easy-to-enjoy cachaca.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Current production capacity of approximately 10,000 liters per year, with the potential for structured expansion to reach up to 60,000 liters annually, according to demand and growth planning.



CACHAÇA MINEIRIANA
City: Itabira
State: Minas Gerais
Brazil



Realization:



O sabor de ir mais longe

Promoted by:



MINISTÉRIO DO
DESENVOLVIMENTO,
INDÚSTRIA, COMÉRCIO
E SERVIÇOS

