



CACHAÇA  
**IMIGRANTE**



**CACHAÇA**

## COMPANY



Our cachaça is the result of a family tradition of Italian immigrants with over 22 years of history. And on this journey we have managed to develop award-winning artisanal cachaças in Brazil and around the world.



That's why our name Imigrante (Immigrant) is to honor the memory of the people who left their home and explored virgin lands, building our history through hard work and struggle. And we will continue our history from generation to generation by creating the best cachaças!

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## PRODUCTS

**NCM 2208.40.00**



Our cachaças are handmade, produced from sugar cane, distilled in copper alembics and stored in barrels made from Brazilian woods such as Amburana and Balsamo, and imported oak. Cachaça Prata is stored in stainless steel vats, where it retains its original characteristics. During the sugarcane's ripening period, technical measurements of sucrose levels begin in order to determine when cutting should begin, respecting the plant's optimum ripeness. We care about quality, from the selection and variety of sugar cane, to the production process and storage of our Cachaças, which are selected and awarded in Brazil and around the world!

**Extra Premium Cachaça:** Aged in American oak barrels for 10 years. Classic and refined taste. International Awards and Brazil

**Cachaça Bálsamo:** Aged in balsam barrels for 2 years. Mild taste and aroma. International Awards.

**Cachaça Carvalho:** Aged in oak barrels for 1 year. Refined and subtle flavor. Awards in Brazil.

**Cachaça Amburana:** Aged in Amburana barrels for 1 year. Delicate and smooth taste. Awards in Brazil.

**Silver Cachaça:** Stored in stainless steel vats for 4 years, light with a cane flavor. Awards in Brazil.

## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The factory is located in the state of Santa Catarina in Brazil. Tax incentives for imports and exports. Bottles adapted to the international market. Marketing and Export Certificates. Current production of 150,000 to 200,000 liters per year, with production capacity to increase significantly.



### CACHAÇA IMIGRANTE

City: Pedras Grandes  
State: Santa Catarina  
Brazil

