

CACHAÇA
ROZENDO



CACHAÇA

COMPANY



CACHAÇA ROZENDO produces special cachaças that are carefully made and aged in the finest Brazilian and foreign woods, guaranteeing drinks with unique aromas and flavors, with all the characteristics of the best spirits in Brazil.



The brand carries the strength, history and heritage of the drink, mixed with modern production techniques and quality control. CACHAÇA ROZENDO. Here's to the good life!



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PRODUCTS

NCM 2208.40.00



Produced in one of the most fertile regions of Minas Gerais, CACHAÇA ROZENDO is made using a modern system that maintains its roots in regional tradition and preserves the authentic flavor of pure cachaça produced in a copper still.

Cachaça Rozendo PREMIUM

A delicate blend of cachaças aged for 4 years in oak and Castanheira, the latter typical of the Amazon region and considered one of the noblest woods for aging cachaça.

*GOLD MEDAL 2023 - Brazilian Wines and Spirits Competition

*2022 SILVER MEDAL - Brazilian Wines and Spirits Competition

Cachaça Rozendo 3 MADEIRAS

This drink harmonizes the main characteristics of Brazil's 3 noblest and most native woods for aging cachaças: Amburana, Balsamo and Castanheira. It's bright golden in color and very aromatic, with hints of spices such as aniseed and clove, sweet notes of vanilla and chestnuts.

*GRAND GOLD MEDAL 2023 - Brazilian Wines and Distillates Competition

Cachaça Rozendo CARVALHO

Aged for 3 years in European oak barrels, this cachaça has an intense, bright golden color, with a woody, sweet aroma, reminiscent of coconut and a slight caramel.

Cachaça Rozendo JEQUITIBÁ ROSA

Aged for two years in Jequitibá Rosa barrels, this cachaça highlights the characteristics of the sugar cane and the production processes. It has a transparent and crystalline color. The aromas are floral and sugar-sweet. The palate is striking.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



CACHAÇA ROZENDO is produced between the months of May and October, when the sugar cane is harvested manually, without burning the straw. This ensures the quality of the raw materials and care for the environment during production. The sugarcane bagasse generated in the milling process is used as fuel to generate steam, converting the solid waste from the production process into energy for the equipment.

The liquid waste is transformed into ethanol (clean fuel) or used as natural fertilizer on the sugarcane plantations themselves.



CACHAÇA ROZENDO
City: Coqueiral
State: Minas Gerais
Brazil

