

Cachaça  
*Samanaú*



**CACHAÇA**

## COMPANY



Alambique Samanaú was founded in 2004 by Vidalvo Costa, known as Dadá Costa, in the Sítio Samanaú in the municipality of Caicó, Seridó region of Rio Grande do Norte, where it still operates today. Currently, the company produces about 120,000 thousand liters of the drink per year. It is also on the international market.



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## PRODUCTS

**NCM 2208.40.00**



### Cachaça Samanaú Prata

Visual: dense and clear.

Olfactory: fine, intense, and persistent resulting from the organic production process. With good fruit, reminiscent of sugarcane juice, and light metallic notes.

Taste: good body and balanced acidity. Soft and fine.

Final Impression: Intense and persistent, predominating in the mouth sweet and truffled traces of the cane.

Harmonization: Suitable for accompanying appetizers or light dishes based on fish or white meat. Slightly cooled, it becomes lighter and rounder.

Color: white

### Cachaça Samanaú Ouro

Sensory Characteristics:

Visual: dense, clear and bright.

Olfactory: very fine, intense, and persistent. Delicate floral notes, discreet wood, almond and spices, pulling towards cinnamon. Taste: soft, light, and fine. Resulting from the organic production process. Balanced acidity and special flavor with discreet sweetness.

Final Impression: intense and persistent, leaving a finish with fine herbs, persistent floral hints and notes of cinnamon and caramel.

Harmonization: Due to the light presence of caramel, almonds, and cinnamon, it is ideal to accompany desserts: sweets, ice cream, cakes, and pies.

Color: yellow.

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



120 thousand liters of the drink per year.

The sugar cane is planted without the use of chemical fertilizers or pesticides, and harvested raw. The maximum period between cutting the cane and milling is 24 hours. The fermentation is obtained through natural yeasts developed on the property.



### CACHAÇA SAMANÁU

City: Caicó

State: Rio Grande do Norte  
Brazil

