

Alambique Retivo Velho

WHO ARE WE?

A small, family-run company that will be 20 years old next August, producing artisanal cachaça in Araguari, Minas Gerais, focusing on the quality of its cachaça and respect for sustainability.

Sugarcane plantations are managed sustainably without the use of pesticides and herbicides, with biological pest control and weeds controlled through manual weeding and covering with organic matter to prevent their germination. In the production of cachaça, only the heart portion of the distillate is used to obtain a noble distillate that meets MAPA standards.



PARTICIPANT IN THE

Agro BR
BRAZIL IS FOOD

Promoção:

CNA apexBrasil



OUR PRODUCT

The quality of Cachaça Retiro Velho has been recognized by connoisseurs all over Brazil and has been cited by experts as one of the best in the country on several occasions. This is not only a Brazilian cachaça, but a genuine cachaça from Minas Gerais, which brings together the flavor of the fertile lands of the cerrado, the climate and the tradition of Minas Gerais. "For us, Cachaça is not just a business, it's tradition, it's love, it's being Brazilian at heart."

The production of Cachaça Retiro Velho begins with the cutting of the cane without the use of fire to burn the straw. After cutting, the cane is washed and immediately taken to the milling section where the juice is filtered and then fermented in stainless steel vats. The fermentation process is carried out using CA11 yeast and then distilled in a copper still. Throughout the distillation process, temperature and hygiene are essential, as well as the separation of the fractions (head, heart and

OUR PRODUCT LINE

NCM 1806.32.10

Artisanal cachaça obtained from the fermentation of sugar cane juice distilled in copper stills with the separation of the Head, Heart and Tail fractions. Only the HEART fraction is used to produce cachaça. After distillation, RETIRO VELHO CACHAÇA is stored for maturation and ageing in oak and cherry barrels for no less than a year.

The product is made in accordance with the strictest quality controls and good production practices, resulting in a product of the highest quality that pleases the most demanding connoisseurs. Our mission is to respect the consumer and the environment by giving back to nature more than is required of it through the planting of all the woody material used in production, as well as the efficient control of all contaminants generated (ash, cane bagasse, vinasse and waste water). In addition to the environment, respect for and compliance with social and labor laws is a constant.

Retiro Velho Reserva Especial - Texas Bottle

Retiro Velho Prata

Cachaça Arraial Velho Gold/Silver

Retiro Velho Gold

Retiro Velho Imanência

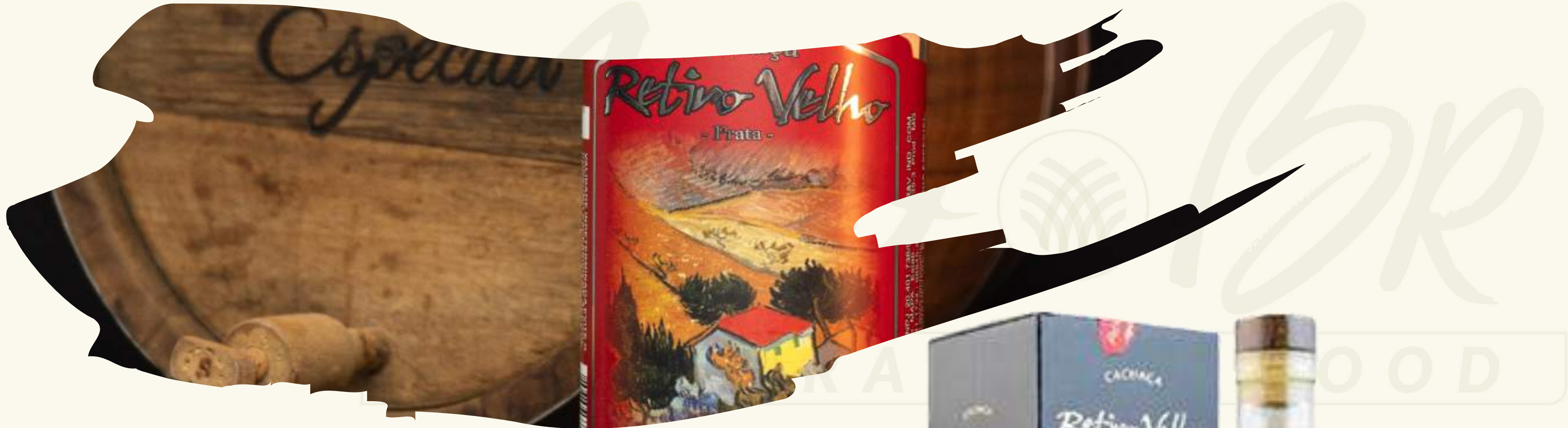
Retiro Velho Premium



PRODUCTION CAPACITY

CURRENT PRODUCTION CAPACITY: 60,000 LITERS PER YEAR

Production between July and September.



COUNTRIES WE EXPORT TO:



PARTICIPANT IN THE





WHERE WE ARE

CACHAÇA RETIRO VELHO is located in the city of Araguari in the state of Minas Gerais in Brazil.

Here at Cachaça Retiro Velho we are proud to have you as a customer and we are always willing to listen to what you have to say! Send us your questions, suggestions or criticisms so that we can improve every day to continue serving all our customers with total dedication and quality!



Alambique
Retiro Velho

✉ retirovelho@gmail.com
🌐 www.retirovelho.com.br
📷 [@cachaca.retirovelho](https://www.instagram.com/cachaca.retirovelho)

☎ +55 (34) 3241.1734
📞 +55 (34) 9 8849.9958

