

CACHAÇA DIVINA cana

*de Minas Gerais
para o Mundo!*



CACHAÇA

COMPANY



Cachaça Divina Cana began to be produced in 2016 as a result of a passion for the culture of Minas Gerais. We work as a family, where I, my wife and my youngest son on weekends, plus four collaborators, alembicize around 13,000 liters of cachaça coração in a copper still.



Cachaça Divina Cana proudly represents the roots of Minas Gerais, and the representation of Minas Gerais cuisine, of "mineiridade", of our experiences, ready to be enjoyed in every corner of the world!



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PRODUCTS

NCM 2208.40.00



Aged in American and European oak barrels, as well as in national wood barrels such as Amburana, Jequitibá Rosa, Castanheira and Balsam Oil. The types of wood allow us to produce blends, which translates into unique flavors that are both smooth and striking. We control all the stages, from planting the sugar cane to filling the bottles and labeling, everything is done here by hand!

We currently have 4 cachaças in production

Cachaça Divina Cana Netuno: Silver cachaça, stored in stainless steel for 1 year, with low acidity, in the mouth what stands out most is the freshness of the cane, fruity and vegetal notes, in a perfect balance.

Cachaça Divina Cana Febo: A blend of amburana and pink jequitibá aged for 2 years, with a long-lasting aromatic bouquet, fruity, vegetal, floral and nutty aromas.

Cachaça Divina Cana Vulcano: A blend of oak and pink jequitibá aged for 2 years, with a woody, fruity aroma, vegetal aromas, spices and sweetness.

Cachaça Divina Cana Júpiter: A blend of American oak and European oak, aged for 3 years, with an intense color and a long-lasting, brownish, fruity aromatic bouquet, with spicy notes.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Last season we produced 13,000 liters of Divina Cana brandy, but we can produce up to 30,000 a year, and this year we should produce 18,000 liters.

Our production takes place from June to the end of October, but the work with fertilizing and caring for the cane fields goes on all year round. Here we respect tradition, our fermentation is natural and free of any chemical additives, we use the ground cane bagasse itself to heat the still, and we also have a photovoltaic plant that produces all the energy consumed here in our factory.



CACHAÇA DIVINA CANA
City: Três Pontas
State: Minas Gerais
Brazil