



CACHAÇA

COMPANY



Founded in 1995 by Francisco Cardoso dos Santos "Chico Gabriel", who has been in the sugarcane business since 1951. In 1970, he worked in his uncle Salú's ox-drawn mill, where he made rapadura (panela) and sold it at the town market. In the 1980s, Mr. Chico Gabriel already produced cachaça in partnership with his father-in-law Raimundo



In 1992, he set up his own mill and began the process of registering with the Ministry of Agriculture, which ended in 1995. When he signed the papers to open the company, he gave it the name "MALANDRINHA". A brand is born with family activities reaching the 3rd generation, producing with a focus on quality and regional development, adopting sustainable practices throughout the process, from planting the sugar cane to marketing CACHAÇA MALANDRINHA SUPERIOR.



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PRODUCTS

NCM 2208.40.00



CACHAÇA MALANDRINHA is distilled from fermented sugar cane must in copper stills at a constant and moderate temperature, with a final alcoholic strength of 38 to 42 % Vol. It corresponds to the fraction known as "CORAÇÃO", the noble part of distillation, the result of painstaking work in all stages of manufacture: planting the sugar cane without pesticides; manually cutting the cane at its ideal state of ripeness without the use of burning; milling the cane within a maximum of 24 hours of harvesting; the juice is filtered, decanted and fermented with natural yeasts preserved and replicated each harvest; aged in barrels made from noble woods such as Aroeira, Balsamo, Carvalho, Pau D'Arco and Umburana de Cheiro, or simply resting in appropriate containers at an average temperature of 22°C, typical of Viçosa do Ceará.

The product is typically handmade and comes from family farms. It is distilled in copper stills and the selected raw materials are planted and harvested on the mill's own land. It's a superior quality cachaça, endowed with peculiar flavors and aromas, authentic due to the producer's know-how and the "terroir" that highlights the originality of Viçosa do Ceará.

Actual production takes place between June and December, when the cane fields are selected according to their ripeness. The rest of the year is spent planting, cleaning, fertilizing and other necessary care. The mill is open to visitors from Wednesday to Friday, from 9 a.m. to 4 p.m., and on Saturday from 8 a.m. to 12 p.m., with tastings and sales of products.

Cachaça Prata - Premium Superior Cachaça Noble Woods from Aroeira, Balsam, Oak, Pau D' Arco, Umburana Special BLENDS Premium Cachaça

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:

Annual production of 12,000 liters, with a larger capacity depending on demand.



CACHAÇA MALANDRINHA
City: Viçosa do Ceará
State: Ceará
Brazil