



## COMPANY



H. WEBER & CIA LTDA, located in the Southern Region of Brazil, in the municipality of IVOTI. Weber Haus has traditionally produced sugar cane distillates since 1948 in Southern Brazil. We are the 3rd generation of the German family that produces our award-winning brandy from hand-cut organic sugar cane, grown in hills and distilled in small batches with copper stills.



In addition to Cachaça, in 2017 Weber Haus introduced gin distillation and rum production into its product line. Gin distillation is made from the cane broth alcohol and Brazilian botanists.



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## PRODUCTS



**Cachaça:** Sugar cane distillate. (White and Aged). Aged Cachaças can be 1 Year, 3 years, 5 years or 6 years of aging.

**Cachaça liqueur.**

**Gin:** Gin WH 48 is a Juniper distillate with the addition of infusions of the traditional Erva Mate Gaúcha of the species *Ilex paraguariensis*, native ginger of Lot 48 of the Weber Haus family and fresh sugar cane leaves.

**Rum:** fermented and distilled from sugar cane and molasses.

**Cachaça**

NCM 2208.40.00

**Cachaça  
liqueur**

NCM 2208.70.00

**Gin**

NCM 2208.50.00

**Rum**

NCM 2208.40.00

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



Annual production: **255,000 liters of distilled product**, which is used as raw material. From this, SILVER brandies are potted and others are placed in wooden barrels for aging.



### WEBER HAUS

City: Ivoti  
State: Rio Grande do Sul  
Brazil

