

INARA

cachaça



CACHAÇA

COMPANY



Her passion for cachaça began in 2005, when she was still at university, and led to the founding of Inara Cachaça. Among the main chapters of this story were the search for the ideal location, the cultivation of sugar cane and the creation of the name - "Inara", which is indigenous and means "lady of the waters". With the accumulation of knowledge, the brand was officially launched in 2017.



The still is located in São Simão -SP. The production process begins in the field, with the careful selection of sugar cane varieties. Harvesting is done by hand and without burning, with the aim of always preserving the soil and nature. Made in a copper alembic still, Inara follows the recipe of the traditional cachaças from colonial Brazil to the letter.



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PRODUCTS

NCM 2208.40.00



Cachaça, a drink distilled from the fermented must of sugar cane juice, was discovered by sugar mill slaves in the middle of the 16th century. It was considered a drink of low status in society, as it was only consumed by slaves and poor whites, while the Brazilian elite of the time preferred wines and bagaceira (grape pomace brandy), brought from Portugal.

Inara Prata - Cachaça with 41% alcohol, stored for 12 months in stainless steel tanks

Inara Carvalho - Cachaça with 39% alcohol, stored for 24 months in oak barrels

Product in agroecological transition, which is preparation for Organic certification.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



PLANT WITH A CURRENT PRODUCTION CAPACITY OF 27,000 LITERS PER YEAR.

Product produced seasonally (June to September) each year.



DESTILARIA DE CACHAÇA INARA
 City: São Simão
 State: São Paulo
 Brazil

