

CACHAÇA  
da FAZENDA  
**BOI  
PARIDO**



**CACHAÇA**

## COMPANY



Founded by Demóstenes Romano Filho, a journalist and nature lover, together with his wife Beatriz, both passionate about the drink, Cachaça Boi Parido was born with the aim of being a cachaça of good, rooted in the Minas Gerais alembic tradition and honoring the values of the Romano family.



With a curious name, it gained market share and became a legacy of a unique sensory experience. Celebrating 30 years, it continues its history under the care of successors Bené and Gabriel, ready to face new challenges and soon, launches.



+55 (34) 9 9953.4382  
cachacadafazendaboiparido@gmail.com  
@cachacaboiparido

## PRODUCTS

**NCM 2208.40.00**



Cachaça Boi Parido 600ml is made in the city of Patos de Minas/MG, which is located in the state of Minas Gerais. With an alcohol content of 39%, the distillate is stored in oak barrels and thus has a golden color.

Cachaça Boi Parido is aged in European oak barrels, adding to the characteristic aromas and flavors so appreciated by lovers of the drink. Its ageing is monitored with frequent analyses.

The final product is bottled and labeled by hand in its traditional bottle, which has been delighting the most demanding connoisseurs of legitimate alembic artisanal cachaça for 30 years.

Cachaça Boi Parido is produced in the city of Patos de Minas, in Minas Gerais, where it is aged in European oak barrels, which turn the cachaça a golden color, giving it a slightly almond-like flavor. Bright color and perfect viscosity, with a strong presence of oak in the aroma and flavor, which persist for a long time.



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



Last year we produced 13,000 liters of Boi Parido cachaça, but we can produce up to 30,000 a year, and this year we should produce 18,000 liters.



**CACHAÇA BOI PARIDO**  
City: Patos de Minas  
State: Minas Gerais  
Brazil

