



CACHAÇA

COMPANY



Born in the mountains and ready to fly. This is Tiê's motto, which reflects our respect for tradition, for the flavors that spring from the land where our cachaças are born.

We believe that these are the values that a cachaça should carry when it takes flight. Our motto also reveals our commitment to quality. Tiê is ready to please the most demanding palates and this is evident in the many awards won by our cachaças.



The farm occupies an area of 190 hectares, more than 50% of which is covered by Atlantic Forest. The sugar cane used to produce cachaça is grown on an area of approximately 10 hectares in a sustainable and balanced environment.



+55 (11) 9 9111.0043
vendas@cachacatie.com.br
www.cachacatie.com.br
@cachaca_tie

PRODUCTS

NCM 2208.40.00



Here, among the mountains of the Mantiqueira Highlands, Tiê is born. The terroir of this region with a strong tradition of distillery is in every dose of our cachaça, which is named after a bird whose song echoes through the altitude fields and mountain forests.

Handcrafted from sugar cane grown on the farm, it follows good production practices using organic composting.



- Tiê silver distilled, aged for 6 months in stainless steel vats, alcohol content 42%,
- Tiê gold stored in 220 liter European oak barrels, 24 months, alcohol content 42%,
- Tiê jequitiba stored in 700-liter vats, 24 months, alcohol content 40%,
- Tiê balsam stored in 700-liter vats, 24 months, alcohol content 40%,
- Tiê amburana stored in 700-liter vats, 24 months, alcohol content 40%,
- Tiê canelinha stored in 220-liter European oak barrels for 24 months, infused with Canela sassafrás, alcohol content 42%.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The alembic's production capacity is 60,000 liters/harvest. Production takes place during the region's dry season (April to September), when the sugar content of the cane is at its highest.

Composted sugarcane bagasse is used as an organic fertilizer. We develop the culture of selected yeasts that will be used to prepare the yeast used in the cachaça production process. The development's legal reserve is connected, forming ecological corridors that allow the local fauna and flora to move around and natural genetic exchanges to take place. The Nascentes do Aiuruoca RPPN was created on the property to develop ecotourism and environmental studies.



CACHAÇA TIE
City: Aiuruoca
State: Minas Gerais
Brazil

CERTIFICATIONS

