



SAGATIBA® CACHAÇA FACT SHEET

Sagatiba is a superior cachaça crafted from fresh sugar cane grown in the farmlands of Minas Gerais, Brazil. A vision brought to life in 2004 by Brazilian entrepreneur Marcos de Moraes, Sagatiba is translated to mean 'the infinite search for quality and good'. Fusing more than 500 years of Brazilian cachaça-making tradition with the pursuit of progress, Sagatiba is now recognized as a central to the evolution of cachaça and its newfound role as an innovative modern day spirit. Sagatiba offers both an un-aged distilled white cachaça (Pura) and a pot-still distilled aged cachaça (Velha).

Sagatiba is a superior cachaça handcrafted from fresh sugar cane grown in the farmlands of Minas Gerais, Brazil. It is aged for two years in tropical wood casks to attain exquisite smoothness, exotic fruit aromas and unparalleled flavor.

ORIGIN:

Sagatiba is a product of Brazil.

AVAILABLE SIZES AND RETAIL:

Sagatiba Pura

750 ml \$24.99

Sagatiba Velha

750 ml \$29.99

PROOF:

76 (38% alc./vol.)

TASTE PROFILES:

Sagatiba Pura's cutting edge multi-distillation process produces a very clean spirit with the delicate flavor and aroma of fresh cut sugarcane.

Sagatiba Velha (pronounced 'vel-ya') is for those who like a smooth spirit with character. It is handcrafted in small batches using the traditional copper pot distillation method, then laid to rest for at least 2 years in American white oak casks. This allows the full flavor notes of butternut and plantain to develop and gives the spirit its golden color.

SIGNATURE COCKTAILS:

Sagatiba's unmatched versatility and mixability add Brazilian flair to any of your favorite cocktails, especially those calling for fresh and simple ingredients such as fruit juices and herbs.

AWARDS & ACCOLADES:

- **Sagatiba Velha:** 93 Points, Chairman's Trophy, Excellent, Highly Recommended, 2014 Ultimate Spirits Challenge
- **Sagatiba Velha:** 94 Points, Gold Medal, Exceptional, Beverage Tasting Institute 2013
- **Sagatiba Pura:** 90 Points, Gold Medal, Highly Recommended, Beverage Tasting Institute 2013