

THE  
**BRAZILIAN**  
TASTE



**CACHAÇA  
PREMIUM**

 Adega Brunkoli  
DESDE 1889

[www.BRUNHOLI.com.br](http://www.BRUNHOLI.com.br)

## DIFFERENCE BETWEEN CACHAÇA AND SPIRIT

- CACHAÇA

Handcrafted produces, in batches from the broth of the “heart of sugarcane”. Fermentation is slow, natural and biological, 38% to 48% alcohol degree.

- SPIRIT

Produced in large quantities, made from sugarcane distilled (using ethyl alcohol). Adding flavors, water and sucrose. Fermentation is forced by chemical action and alcohol degree could be between 38% to 54%.



### CACHAÇA PREMIUM RESTED

Cachaça Premium rested and stored one year in wooden barrel Peanut.

Bottle with 750 mL

Suitable for natural tasting or to be used for drink and original cocktails.

Alcohol degree: 42%

The Peanut wood lowers acidity, maintain character and integrity of the drink, giving to the distillate a subtle and unique flavor



### CACHAÇA PREMIUM AGED

Cachaça Premium aged and stored one year in oak barrel — available in

3 years old too —

Bottle with 750 mL

Suitable for natural tasting and appreciated by cachaça's lovers.

Alcohol degree: 42%

The European oak is a very noble wood for aging distillates, cachaça's aged in oak have a light gold color is soft and slightly sweet



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NOVEDAD

# CAIPIRINHA

## *Brunholi* 🩴

Caipirinha is a typical Brazilian tippie that is the symbol of its country tropical weather. "Cachaça", lime, sugar, and ice are the perfect match for Brazilian taste, making it the favourite drink for their people and also visitors.

Brunholi's Caipirinha Ready to drink comes with this perfect match.

Free from additives, preservatives or artificial flavors. All you need is to add ice!

