

TiÊ BRAZILIAN WOODS



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TIÊ JEQUITIBÁ

Cariniana micrantha



Tiê Jequitibá is the new member of the Tiê family – the cachaça born in the mountains of Serra Mantiqueira grew to greater heights, winning the most important awards in spirits contests in Brazil and abroad.

It is part of a special series of cachaças stored in native Brazilian woods. Like all cachaças of Tiê Family, it is a drink that brings the ancient wisdom of alembic masters from Minas Gerais highlands, associated to the most modern production and control standards.

It is produced in copper alembic, with sugarcane from Guapiara Farm itself, following the best sustainability criteria.

With a slightly golden color, Tiê Jequitibá has very fresh aromas, predominantly herbaceous and fruity over a sweet sugarcane body.

With pleasant density and velvety texture, it is very easy cachaça to drink, with sweet notes of jam and spices and a touch of peppery in the aftertaste that gives complexity to the drink.



Origin
Aiuruoca • MG

Alcohol by volume 40%

Storage
Jequitibá vats

Content 700 ml

Consumption suggestion

Neat, in shots; cooled to 11° C or in caipirinhas and other cocktails

TIÊ BÁLSAMO

Myroxylon balsamum



Tiê Bálsamo is the new member of the Tiê family – the cachaça born in the mountains of Serra Mantiqueira grew to greater heights, winning the most important awards in spirits contests in Brazil and abroad.

It is part of a special series of cachaças stored in native Brazilian woods. Like all cachaças of Tiê Family, it is a drink that brings the ancient wisdom of alembic masters from Minas Gerais highlands, associated to the most modern production and control standards.

It is produced in copper alembic, with sugarcane from Guapiara Farm itself, following the best sustainability criteria.

With the golden tone characteristic of cachaças stored in balsam, **Tiê stands out for the softness of the aromas and flavors. When inhaled, fresh touches of herbs and spices emerge. In the mouth, sweetness and peppery complete each other, seasoned by the ever-striking presence of spices.**

The ending is long, warm and fragrant with memories of bay, cloves and pepper.



Origin

Aiuruoca • MG

Alcohol by volume 40%

Storage

Balsam vats

Content 700 ml

Consumption suggestion

Neat, in shots; cooled to 11° C or in caipirinhas and other cocktails



TIÊ AMBURANA

Amburana acreana



Tiê Amburana completes the Brazilian Woods Special Selection, from Cachaça Tiê, also featuring Jequitibá and Balsam. Already a (Gold) medalist in Spirits Selection, it is another product of the Minas Gerais brand to receive awards in Brazil and abroad.

Tiê Amburana is produced in Serra da Mantiqueira with the ancient wisdom of alembic masters and the best control and quality standards, always with a watchful eye for sustainability.

The copper alembics slowly distill the sugarcane juice harvested a few hours earlier at Guapiara Farm itself.

With a graceful golden tone, Tiê Amburana has a delicious unctuousness. Intense and fresh

aromas, leaning towards the floral and herbaceous.

In the mouth, the uniform sweetness stands out. Tiê Amburana, stored 18 months in vats of this very Brazilian wood, receives a part of cachaça aged in jequitibá, which gives complexity to the end result.

The fruity flavors – especially coconut – add to a spicy, long and tepid finish, completing a very enjoyable tasting experience.

It is one of the rare cachaças capable of pleasing the palates of the most experienced connoisseurs and those initiated in the secrets of Cachaça.



Origin

Aiuruoca • MG

Alcohol by volume **40%**

Storage

**Amburana and
Jequitibá vats**

Content **700 ml**

Consumption suggestion

Neat, in shots; or in caipirinhas and other cocktails, such as the neoclassical Banzeiro.



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