

Cachaça Matriarca 4 Madeiras Brasileiras Cachaça Matriarca 4 Brazilian Woods



Country: Brazil | State: Bahia | City: Caravelas

Producer: Adalberto Alves Pinto – Cio da Terra Farm

Aging Process: Blend of 4 Brazilian wood barrels of Ambu-

rana, Balsam, Jackfruit and Cinnamon-laurel.

Aging time: 8 years. | Volume: 750ml.

Alcohol Content: 42%. | Visual: Intense golden yellow.

Aroma: Notes of laurel, cinnamon, clove and fennel with a

touch of fruity and vegetal scent.

Palate: Fruity and smooth.





Cachaça Matriarca Ouro Amburana Cachaça Matriarca Gold Amburana



Country: Brazil | State: Bahia | City: Caravelas

Producer: Adalberto Alves Pinto – Cio da Terra Farm

Aging Process: Amburana Barrel. | Aging Time: 2 years.

Volume: 700 ml. | Alcohol Content: 42%.

Visual: Intense golden yellow. | Aroma: Reminds of child-

hood with scent of farm, matching with fresh fruits.

Palate: Once in the mouth the notes of cinnamon and vanilla are prominent, with an aftertaste of smooth notes of spices and a soft touch of sweetness.

Awards:

- Gold Medal in the Spirits Selection by Concours Mondial de Bruxelles, 2019.





Cachaça Matriarca Ouro Bálsamo Cachaça Matriarca Gold Balsam



Country: Brazil | State: Bahia | City: Caravelas

Producer: Adalberto Alves Pinto – Cio da Terra Farm Aging Process: Balsam Barrel. | Aging Time: 8 years.

Volume: 700 ml. | Alcohol Content: 42%.

Visual: Intense golden yellow.

Aroma: An intense herbal scent can be sensed, which re-

minds of fennel and anise.

Palate: Once in the mouth, the notes of wood, like almonds, clove and anise are present. At the end, a very delicate spiciness is noticed.





Cachaça Matriarca Ouro Jaqueira Cachaça Matriarca Gold Jackfruit



Country: Brazil | State: Bahia | City: Caravelas

Producer: Adalberto Alves Pinto – Cio da Terra Farm

Aging Process: Jackfruit Barrel. | Aging Time: 2 years.

Volume: 700 ml | Alcohol Content: 42%.

Visual: Intense golden yellow with homogeneous "tear-

drops".

Aroma: Scent of yellow fruits and floral with a light touch of sweetness.

Palate: An alcoholic first taste stands out, combined with a soft spiciness. In the end, there's some astringent sensation and a fruity aftertaste.

Awards:

- 32nd place in the III Ranking Cúpula da Cachaça, 2018/2020;
- Gold Medal in the Spirits Selection by Concours Mondial de Bruxelles, 2018;
- Gold Medal in the San Francisco World Spirits Competition, 2019.



Cachaça Matriarca Prata Cachaça Matriarca Prata



Country: Brazil | State: Bahia | City: Caravelas

Producer: Adalberto Alves Pinto – Cio da Terra Farm

Aging Process: Stored in stainless steel tank.

Aging Time: 1 year. | Volume: 700 ml.

Alcohol Content: 42%. | Visual: Clear, transparent and

shiny with medium viscosity.

Aroma: Reminds of wet grass, ending with raw fresh cane.

Palate: It presents a soft taste, with very low astringency and acidity, combined with a smooth and moderate aftertaste.

Awards:

- Gold Medal in the Spirits Selection by Concours Mondial de Bruxelles, 2018;
- Double Gold Medal in the San Francisco World Spirits Competition, 2019;
- Silver Medal in the 8th Blind Tasting Assessment of the Expocachaça, 2019.

