

Terra Vermelha Organic Cachaça



| Origin | Size | Strength |
|--------|------|----------|
| Brazil | 70cl | 40% abv |

The Terra Vermelha 100% organic cachaça is a handcrafted product produced in the South of Brazil, where the distillery is located on 124 acres of one of the best soils in the world, the red clay soil in the South of Brazil known originally for its great coffee plantation and today one of the largest soybean producers in the world.

The distillery is certified organic by the IBD (Instituto Biodinamico), according to standards of the USDA NOP (USDA National Organic Program) and IFOAM (International Federation of Organic Agriculture Movements). It has now; receive full accreditation in the UK by the Organic Food Federation (OFF).

All the sugar cane is grown without the use of chemical fertilisers, pesticides or any other agent that is not 100% organic, resulting in a unique full flavoured cachaça.

The sugar cane is harvested manually and immediately placed in vehicles used specifically for transporting it to the mill.

The juice of the sugar cane is extracted and decanted and goes through a sugar level control before it is fermented. The fermentation is done organically with organic corn according to standards established by the IBD, USDA, IFOAM and now the OFF.

After the fermentation process, this sugar cane wine is distilled once in copper stills. During the distillation process, the first part or head, and the last part or tail are discarded since they contain substances of inferior quality. Only the noble part of the distillation, called the heart, is used during the production of the Terra Vermelha 100% organic cachaça.

Once distilled, the cachaça rests in barrels of jequitiba rosa, a noble Brazilian wood considered neutral for 6 to 12 months, before it is filtered once through five different Cation Filters. Those barrels are built specifically for the cachaça and have not been used for any other purpose.

After the cachaça is bottled, each bottle is manually inspected to assure that the quality of the product is first-class.

This 100% organic cachaça is to be savoured and enjoyed neat, with your favourite fruit juice or mixed in premium cocktails such as the caipirinha.

