



Cachaça in Numbers

- Founded in 1909 by the Velho Barreiro Family
- Velho Barreiro Cachaça is one of the most traditional spirits in Brazil
- Cachaça is the 3rd most consumed liquor in the world
- 2nd Top selling Cachaça in Brazil (Nielsen/ AC)
- Made from fresh sugar cane juice from own farms

<u>Velho Barreiro Cachaça</u>

- Double distilled with only 100% of the heart used
- Aged in large Jequitiba (ja-key-cha-ba) vats

Velho Barreiro Gold

- Double distilled from pure cane juice sugar
- Aged in native wood Jequitibá-Rosa which gives it a delicate fragrance and flavor.

The Perfect Caipirinha

- 1/2 lime(s)
- 1/2 teaspoon sugar
- 2 ounces Velho Barreiro Cachaça
- old-fashioned glass

Instructions:

Slice the lime into 1/2-inch rounds, cube them, and muddle them in an Old-Fashioned glass or small tumbler with the sugar. Add a couple of ice cubes. Pour in the cachaça. Serve with a stirring rod.

