**Press information on Abelha Organic Cachaça.**

**Country of origin:** Brasil

**Website:** [abelha.co.uk](http://abelha.co.uk)

**SKUS:** Abelha Organic Silver; Abelha Organic Gold

Abelha Organic Cachaça starts life in Bahia, Northern Brazil, where a collective of small-holding farmers grow sugar cane 100% organically on highland sandy soils. The cane is processed within 24 hours of being cut to ensure freshness, and then fermented using yeast found growing naturally on green sugar cane. From here the fermented cachaça is distilled in small batches in a traditional copper still. Only the heart or curacao, a small fraction of the distillate, is kept to ensure the highest possible quality.

The resulting spirit is then either rested (descansada) for 6 months in steel tanks or aged for 3 years in small 250L garapeira wooden barrels. It is then cut with water from deep natural aquifer under the farm which has the perfect pH acidity and is totally unpolluted. The result is a naturally full-flavoured, well-balanced cachaça.

The Responsible Trading Company (RTC), who produce Abelha Cachaça, are developing fair partnerships with small holding farmers. They share with them their values and organic teaching methods to enable farmers to grow sugar cane 100% organically on the highland sandy soils. The farm workers who make Abelha are paid a good wage, and are guaranteed a fair price for their cane. This makes for happier farmers and a better quality of sugar cane.

The RTC believe it is right to use the most traditional and natural farming techniques in order to create the best tasting hand-crafted cachaça.

“The fewer artificial chemical products we spray around, which in our case is zero, the better the cachaça, the better the environment and the better for everyone.” – Hal, Co-Founder, RTC.

**Abelha Cachaça Silver** is a premium hand-crafted white Cachaça with a clean and natural flavour which is ‘rested’ (descansada). Resting the cachaça for a few months in open steel tanks allows some of the less desirable compounds to evaporate or oxidise into phenols, which give the Cachaça its characteristic bouquet. The result is a full-flavoured artisanal Cachaça, with an intense fruit/vegetal nose, fresh sugar cane and stone fruits taste, and a smooth dry finish: perfect for Caipirinhas.

**Abelha Gold Cachaça** is aged for 3 years in small 250L garapeira wooden barrels, a type of Brazilian Ash. In Brazil, oak (carvalho) doesn’t have the same monopoly on ageing spirits as it does in most of the world. You can find Cachaça aged in a huge variety of woods which each give a totally different character to Cachaça. The ash wood used in making Abelha Gold Cachaça imparts a beautiful mellow tone to the cachaça. The result is the naturally full-flavoured, well-balanced Cachaça to enjoy neat or mixed in cocktails.