

Parati



PARATI is the name of a picturesque coastal town where the first cachaça was produced by Portuguese settlers.

PARATI is the only white cachaça to have a straw colour. It is also exceptionally aromatic and smooth.

Fresh sugar cane. Less than 24 hours between cutting and grinding.

Indigenous yeasts only. We only use for fermentation the yeasts which are present on sugar cane leaves. No added yeasts.

Handcrafted process. Temperature control. Small 19th century copper still.

We only keep the heart of the distillate. Heads and tails are destroyed which entails a loss of 30% of the distilled volume.

A unique blend. PARATI is a delicate blend of fresh and aged cachaças. The latter mature in French oak casks and in local jequitiba casks. This very precise blending process accounts for PARATI's straw colour and exceptional bouquet.

The flora around our cellar adds to the aromatic complexity of the ageing cachaças: eucalyptus, lime trees, coffee trees, macadamias and sugar canes.

Eastern Brazil. 38% Alc