

# ABELHA CACHAÇA

## 'OURO'

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*Opens with aromas of honey, papaya and mango. Layered flavors on the palate of white pepper, balsamic, and ample stone fruit. Well-balanced and delicious!*

Category: Cachaca

Area of Production: Bahia, Brazil

Ingredients: 100% sugarcane

Alcohol: 40%

Proof: 80

Distillation: Distilled from freshly pressed and fermented organic sugarcane juice.

Ageing: Aged for 3 years in 65 Gallon Garapeira wood casks.

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## LATIN FASHIONED

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**Ingredients:**

2 oz Abelha Cachaça Ouro 3 YR

2 dashes aromatic bitters

1 sugar cube

**Preparation:**

Muddle sugar cube and aromatic bitters until dissolved. Fill glass with ice and add Cachaça. Garnish with an orange twist and a cherry

## MACUNAIMA

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**Ingredients:**

1 3/4 oz Abelha Cachaça Ouro 3 YR

3/4 oz freshly squeezed lime juice

3/4 oz simple syrup

1/4 oz Vanelli Amaro dell'Erborista

**Preparation:**

Shake all ingredients over ice. Strain into a chilled glass



## FIVE ISLAND FLAMINGO

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**Ingredients:**

2 oz Abelha Cachaça Ouro 3 YR

2 oz Grapefruit soda

**Preparation:**

Build ingredients in a glass with ice. Garnish with a lime wedge