

ABELHA CACHAÇA

'PRATA'



Soft and clean aromas of tropical fruit and eucalyptus on the nose. Fresh sugar cane on the palate with notes of stone fruit and a smooth, dry finish. Ideal for sipping or in a classic caipirinha.

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: rested 6 months in open stainless steel vats.

p.s. scroll for cocktail recipes...

COCKTAILS

DAIQUIRI



Ingredients:

1 3/4 oz Abelha Cachaça Prata

1 oz freshly squeezed lime juice

1/2 oz simple syrup

Preparation:

Shake all ingredients over ice and strain into a chilled coupe.

Garnish with a lime wheel

BLACKBERRY MOJITO



Ingredients:

1 lime

6 fresh blackberries

6-8 torn mint leaves

2 tsp superfine sugar

2 oz Abelha Cachaça Prata

2-3 oz club soda

Preparation:

Muddle blackberries, lime, mint, and sugar. Add Cachaça, ice, and club soda. Garnish with blackberries

TIGERTOOTH



Ingredients:

1 oz Abelha Cachaça Prata

3/4 oz freshly squeezed lime juice

3/4 oz simple syrup

1/2 oz Heimat nectarine liqueur

8-12 fresh blueberries

Preparation:

Muddle blueberries then add the remaining ingredients.

Shake over ice and double strain into a glass with one large ice cube