

# AGUAVIVA

**Year Founded:** 1902

**Region:** Rio de Janeiro, Brazil

**Founder/Distiller:** Tato Giovannoni & Rochas Family

**Fun Fact:** The farm preserved the original mills from 1871 to the water wheel. This is important for the broth, and necessary for good fermentation.

**-Biodynamic & Sustainable-**

The influence of African migration in Brazil is undeniable. The Orishas brought with them their beliefs that evolved to the local candomblé (Afro-American religion). We chose the egúngún (refers to masquerade or masked, costumed figures from the ancient Yoruba mythology originated in western Africa) as a symbol of their respect for nature, for the land. That is why our Cachaça is produced under the biodynamic production process, where we exclude the use of artificial chemicals on soil and plants.



The distillery has been run by the Rochas since 1902. The distillery sits inland, in Rio de Janeiro, and at this stage it is nearly impossible to find a family run distillery in this region. It is a 100% sustainable operation! The sugarcane that is grown is only grown for the production for Aguaviva, and they have 1500 acres of land in which the sugarcane is grown on. They use the preserved water mills that allow the sustainable production process to leave zero carbon footprint. Unique to Aguaviva is their grinding system. It's done manually where the entire sugarcane stalk is processed of which only the juice is extracted without the incorporation of the substances in the bark. The grinding process is costly to do, but Tato and the Rochas family believe it's necessary in order to appropriate the juice accordingly to a refined quality juice to start the fermentation process.

## Aguaviva Cachaça

6/.750L



The time for complete fermentation lasts on average 18 to 30 hours. Although the fermentation room is closed several factors can determine the fermentation time, among them the temperature, the type of sugarcane, the type of yeast, among others. The yeast used is of the natural type, extracted from the cane itself. This process is a family secret that has been going on for four generations. In order to avoid acidity, the end of the fermentation process is carefully observed, after which the wine, the fermented must, is destined for distillation.

Aroma of raw sugarcane with fresh grass and faint olive, pepper notes. Long and rather oily mouthfeel of subtle lemongrass notes and faint cane sweetness balanced by peppery spice with an aftertaste of cracked pepper along with grass and cane flavors. It is almost preferred to be drunk neat, so you get all the nuances and subtle notes it offers. Play Aguaviva as you would a "Brazilian Rum" and mix such as. This is almost a better replacement for rum cocktails than it is Cachaça cocktails.