



Distilled from pressed sugar cane juice, cachaca (khasha-sa) is a refined spirit with a unique taste. Cachaca is distinct from rum which is distilled from molasses. The popularity of cachaca has grown in the US with the introduction of the Caipirinha, Brazil's favorite cocktail, emerging as a trendy drink in the bar and nightclub scene. CACHAÇA DA ROÇA offers great quality at very competitive price versus other brands in the market. Drink CACHAÇA DA ROÇA in cocktails or straight on the rocks with a twist!

For three decades, the Paris family has been devoted to producing one of Brazil's best sugar cane spirits in the small town of Rio das Pedras, in the interior of the State of Sao Paulo, the heartland of Brazil's best sugar cane plantations. **CACHAÇA DA ROÇA** is the best selling brand in the state and city of Rio de Janeiro. The phrase **DA ROÇA** means this cachaca is "from farm country". **CACHAÇA DA ROÇA** has re-designed its image with an exciting new label this year. Imported by Signature Imports (508) 261-8751.



The Caipirinha

Recipe

2 ounces CACHAÇA DA ROÇA

1 lime

1 tbl of sugar

Ice

Muddle lime quarters, sugar and a few cubes of ice in a tumbler. Add **CACHAÇA** and shake vigorously. Fill glass with crushed ice and serve immediately





