

When you open an Arbórea, you open the door to a new world.

## Arbórea.

### The beginning of a great story

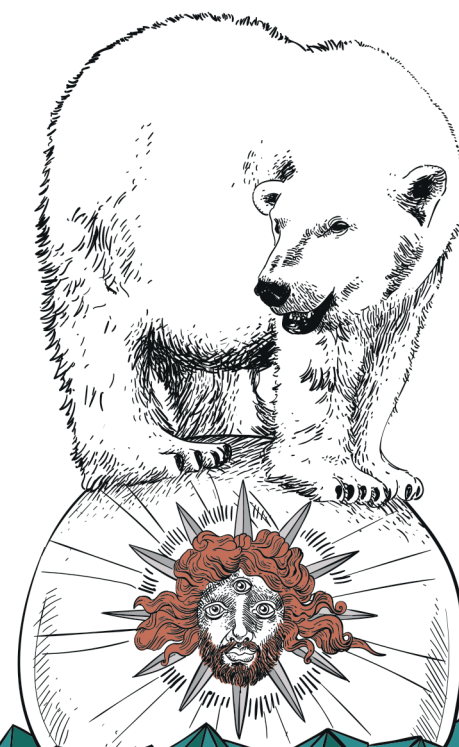
Our story began in the middle of a immense corridors of the eucalyptus plantation on a farm in the interior of Minas Gerais. And it originated in the farmer's mind, even more fertile than his land. Creator of fantastic stories, he had the ability to look at those eucalyptus corridors and see labyrinths of narratives that lead to in a fantasy world. His gift for creating stories proved even more powerful when he imagined turning leftover cattle feed into a magical liquid. **And he did it! He named it Arbórea in honor of the great trees that started it all.**

# ARBÓREA

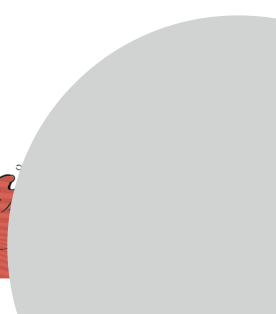
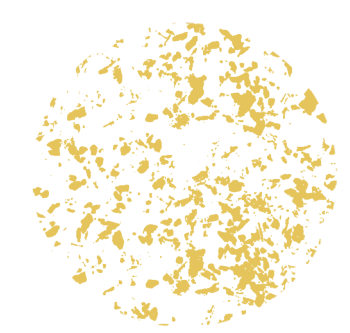
# ARBÓREA is a magical cachaça

Visit our website and buy right now  
[arboreacachca.com.br](http://arboreacachca.com.br)

Follow us  
[@arboreacachaca](https://www.instagram.com/arboreacachaca)



• PERFECT FOR COCKTAILS • PERFECT FOR COCKTAILS • PERFECT FOR COCKTAILS •



## HOW TO TASTE THE DISTILLATE

To begin with, we must be aware and prepared for a universe of information competing for our senses.

For a deeper and more complete appreciation, here are some tips:



### TOUCH

Feel the temperature of the cup or glass



### VISION

Clear with or without staining



### SMELL

From a comfortable distance, walk the glass under your nose and notice scents, spices and woods



### TASTE

A small sip at a time, with the drink in your mouth, keep it closed, swallow and breathe deeply through your nose



## HARMONIZING TIPS FOR EACH TYPE OF ARBÓREA

A new *cachaça* must deliver freshness and purity, while an aged *cachaça* must balance the wood with the drink, adding a new layer.

Next, we bring details of each type of Arborea.

Try starting a great story with us.

### ARBÓREA TRADITIONAL

With no interference from wood on the palate, this *cachaça* is the exact balance between alcohol and sugarcane.

Perfect to pair with sophisticated seafood.

### ARBÓREA AMBURANA

It is also a softer *cachaça*, with notes of floral and sweet wood.

It pairs perfectly with dishes that take sweet, salty and astringent together.

### ARBÓREA AOK

A softer *cachaça*, with a slightly sweet and fruity aroma and flavor. Vanilla, coconut and spice notes.

It pairs perfectly with red meats.

### ARBÓREA AMBURANA & AOK

The mixture of one wood with the other brings intense and sweet aromas and flavors to this *cachaça*.

It pairs perfectly with pasta.

