

Cabana Cachaça

Cabana is a super-premium take on cachaça, the national spirit of Brazil. It is produced from freshly pressed sugarcane in small batches, double distilled in pot stills and mellowed in Brazilian Jequitibá wood barrels. Authentic to the core, Cabana is aged and bottled at the source in Brazil. The result is a smooth and versatile spirit that completely transcends the characteristically vegetal, harsh-tasting version found throughout its native land. Cabana's production innovations enhance the caipirinha and open the door to a wide range of sophisticated cocktail recipes calling for white rum.



Cabana Caipirinha

The national cocktail of Brazil

In a rocks glass, muddle 1 lime, quartered, and 1 tablespoon granulated sugar. Add 2 ounces Cabana Cachaça and ice. Shake well and top with club soda.

Brazilian Wax

In an ice-filled glass, add equal parts Cabana Cachaça and pineapple juice, plus a splash of club soda. Stir, and if desired, add passion fruit purée.

Cabana Libre

In an ice-filled glass, add 2 ounces Cabana Cachaça and fill with Coke. Garnish with a lime wedge.