



Sagatiba: cachaça evolved

Experience Brazil's national spirit, refined to perfection. Sagatiba cachaça is perfect for caipirinhas, highly versatile in classic cocktails, and uniquely crafted to inspire creative mixology.

Firmly grounded in tradition, Sagatiba represents an evolutionary leap in the history of cachaça, reshaping the way people perceive this unique spirit. Sagatiba is crafted in the Ribeirão Preto region of the state São Paulo. The master distiller hand-selects the region's finest sugarcane, which is then pressed 24 hours after it has been cut, ensuring the highest quality ingredients.

Sagatiba's unique multi-distillation process fuses a 400 year-old heritage with advanced technology. Due to its unmatched quality and smooth taste, Sagatiba is the most versatile cachaça available in the market. Since its creation in 2004, Sagatiba has been embraced in key cocktail markets in 15 countries worldwide.

Sagatiba cachaça cocktails

Maçã Martini

Served at the Rose Bar, Gramercy Park Hotel, New York

2 oz. Sagatiba Pura Cachaça
1/2 oz. elder flower liqueur
2-1/2 oz. fresh apple cider
1/2 oz. fresh lime juice

Shake ingredients over ice and fine strain into a frozen cocktail glass; garnish with an apple slice and mint sprig. (Maçã means apple in Portuguese.)

Brazilian Sicilian

Served at Dominick's, West Hollywood

2 oz. Sagatiba Pura Cachaça
2 oz. passion fruit purée
1/2 oz. limoncello
1/2 oz. fresh lemon juice

Shake ingredients over ice and strain into a Martini glass. Garnish with half a passion fruit, floating.