

ROTA 48 CACHAÇA

ROTA 48 'SOLERA' 5 ANOS RESERVA EXTRA PREMIUM CACHAÇA

BRAZIL • SOUTH AMERICA

TECHNICAL DETAILS

Cachaça Weber Haus Extra Premium Reserva Solera 5 Years 750ml is a drink aged for five years in oak barrels using the soleira system. Light, it has an alcohol content of 40%.

The aging method consists of a set of stacked barrels and the cachaça being rotated between them. Therefore, the drink that has been stored the longest will always be in the lower barrel, that is, the one closest to the ground. This is where the name solera comes from.

TASTING NOTES

Cachaca Solera was aged for on average for 5 years in American oak barrels and is crafted from a blend of varying aged barrels. This process gives the Solera expression a unique flavor, and the method adds personality with touches of vanilla, white chocolate and toasted coffee in the finish.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- Organically-Produced
- ABV%: 40

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

