



A traditional cachaça with the taste of history

Made with the same affection
as grandma's caress.



Piracicaba-SP

Cafuné is crafted in a century-old distillery in rural Piracicaba, a town in the countryside of São Paulo with a long tradition of sugarcane cultivation.



CACHAÇA CAFUNÉ

Cafuné is a sweet memory of a loving gesture passed down through generations. A handful of special feelings inside a word as Brazilian as cachaça itself.

Volume: 1 Liter

Alcohol Content: 39%

Produced in: Piracicaba-SP



3-STEP CAIPIRINHA

1. Cut 1 lime into 6 pieces and muddle it directly in the glass.
2. Sweeten to taste, add plenty of ice and Cafuné Cachaça.
3. Stir well and enjoy slowly.

