



GROGUE BARBOSA

REGION Ilha de Santiago, Cabo Verde. Distant 15 km from Praia.

PRODUCER Manuel Barbosa Amado

FOUNDATION 1970

HA tot. 35 (sugarcane, banana, mangue)
9 ha of sugarcane.

SUGARCANE VARIETY Nossa Terra Preta, Nossa Terra Branca and Bourbon Cane.

HARVEST From January to July.

MILLING The cane is crushed in an electric mill which processes 3000/3500 kilos a day.

FERMENTATION Fermentation starts with a 'piè de Cuba' of 200/250 litres of juice in 1,000 litre tanks.

The first fermentation lasts about 10 days, and subsequent ones an average of six days.

No water is added.

DISTILLATION Distillation takes place in simple wood fuelled direct fire 350 litre copper stills, which are loaded with 300 litres of pomace.

The "cook" takes 4/5 hours, and after the heads and tails have been cut, 45/50 litres of 45% ABU grogue is left. The spirit is left to rest for a minimum of three months up to a year in stainless steel vats.

BOTTLING Ilha de Santiago, Cabo Verde.

ANNUAL PRODUCTION 30.000/ 33.000 bt.

TASTING NOTES

Profile: Smooth and fruity.

Nose: Rich. Sugarcane juice, licorice, citrus fruits.

Palate: Gourmand. Frangipane, brown sugar, candied lemon.

Final: Long. Hazelnuts, heady flowers, cane sugar.



Grogue Barbosa
45% Vol