

SILVER



Production: Famosinha Silver is a fine traditional cachaça, produced from pressed fresh sugar cane juice in fermentation with selected wild yeasts. After distillation, part of the blend is rested in barrels of Jequitibá (Brazilian Mahogany). To ensure its intensely crystalline color, it is filtered 5 consecutive times.

Palate: Slightly citrus flavor, finishing with sweet notes of sugar cane and a warm feeling. Very versatile. Perfect combination with fruit in any cocktail and, of course, for making caipirinhas.

Pairings: Fried appetizers, crackers, fish and pilsen beers.

CHERRY



Production: Famosinha Cherry is aged in barrels of Amburana (Brazilian Cherry) for two years, which imparts a delicious and complex profile of flavors and aromas and a soft yellow color.

Palate: A unique flavor that combines notes of cinnamon, aromas of vanilla and banana. Its balanced flavor also refers to herbal and floral notes. On the palate, it ends with a spicy sensation of vanilla and spices.

Pairings: A very soft cachaça that offers a perfect combination with desserts, lager beer, and in elaborate drinks.

OAK



Production: Famosinha Oak is aged in French Oak barrels for at least 18 months, imparting complex flavors, a soft woody touch and an intense yellow-gold color.

Palate: Complex flavors, soft woody nose with a warming touch that references spices, tobacco and vanilla.

Pairings: To be tasted pure, with ice or still in cocktails, comparable to any other aged and woody distillate for long periods, but from the fresh sugarcane juice. Perfect alternative base for bourbon and whiskey cocktails. Perfect combination with beef, lager beers and chocolate.



Famosinha

Craft Brazilian Cachaça

www.famosinha.us

FAMO
SILVER



AGED IN
JEQUITIBÁ
CASKS

FAMO
CHERRY



AGED IN
AMBURANA
CASKS

FAMO
OAK



AGED IN
FRENCH OAK
CASKS

Famosinha is distributed in California by Jambu Drinks, LLC. www.famosinha.us
Contact us at jambudrinks@gmail.com and (626) 344-9603 (call, text, WhatsApp)

FAMO SILVER COCKTAILS

Classic Caipirinha

- 2 oz Famo Silver
- 1 whole lime
- 2 tsp sugar (heaped)

Instructions: Cut lime into six pieces, removing pith. In an old fashioned glass, gently muddle limes and sugar to dissolve all the sugar. Fill with ice and add Famo Silver. Stir well and serve.

Famo Tropicals

- 2 oz Famo Silver
- 1 whole lime
- 2 tsp sugar (heaped)
- 4 oz tonic water
- 2 oz of one of more of your favorite fruit. Great with citric fruits.

- Optional: mint

Instructions: Cut lime into six pieces, removing pith. In an old fashioned glass, gently muddle limes, sugar and mint (optional) to dissolve all the sugar. Add your fruit of preference and muddle well (be sure to remove seeds). Fill with ice and add Famo Silver and tonic water. Stir well and serve.

Bloody Maria

- 1.5 oz Famo Silver
- 4 oz Tomato Juice
- 0.5 oz Lemon Juice
- Salt (to taste)
- Tabasco (to taste)
- Worcestershire (to taste)
- Black pepper (to garnish)
- Celery (to garnish)

Instructions: Put the Famo Silver, tomato juice, salt, and sauces in the shaker with ice. Shake and serve in a tall glass. Place a pinch of black pepper and garnish with celery.

Famo Fizz

- 2 oz Famo Silver
- 1 tsp sugar or honey (optional)
- 0.75 oz lemon juice
- 0.75 oz lime juice
- Splash of half and half
- 0.5 oz Grand Marnier
- 4 oz Ginger Beer

Instructions: In a shaker, combine Famo Silver, lemon, lime, a splash of half & half, and a cup of ice. Shake vigorously until frothy. Pour into a highball glass and add ice to the top. Slowly wet the ice with Grand Marnier. Slowly add Ginger Beer to the center of the glass, allowing the fizz to rise above the rim. Garnish with an orange wedge.

Dirty Dona

- 2 oz Famo Silver
- 1-2 tsp olive brine (adjust for desired "dirtiness")
- Dash of Angostura bitters
- Ice

Instructions: Shake all ingredients vigorously until well chilled. Strain into a chilled Martini glass. Garnish with three olives.

Access updated cocktail recipes at
www.famosinha.us

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FAMO CHERRY COCKTAILS

Rio Sunset

- 2 oz Famo Cherry
- 2 oz Orange Juice
- 1 oz Cranberry

Instructions: Pour Famo Cherry over ice in an old fashioned glass. Add orange juice and mix well. Float cranberry over the mixture. Garnish with an orange wedge.

Pink São Paulo Sour

- 1.5 oz Famo Cherry
- 0.5 oz Red Verjus
- 0.5 oz Tonic syrup
- 0.25 oz Lime juice (usually a squeezed ¼ of a lime)
- Club soda

Instructions: Combine all ingredients except club soda in a wine glass. Top with soda and garnish with lemongrass and a mandarin peel.

Minas Mule

- 2 oz Famo Cherry
- Slice of lime
- 4 oz Ginger Beer
- 3 Mint or Basil leaves

Instructions: In an old fashioned glass or copper mug muddle leaves, mix squeezed lime, ice, and Famo Cherry. Slowly pour Ginger Beer.

Cosmo

- 2 oz Famo Cherry
- 1 lemon
- 2 oz cranberry juice
- 2 oz orange liqueur
- Ice

Instructions: In a martini glass, reserve a twist from the lemon peel. Shake ice, cranberry juice, orange liqueur, Famo Cherry and lemon juice until the mix is well chilled. Strain, garnish, and serve.

FAMO OAK COCKTAILS

Tip: Try using Famo Oak as an alternative base in whiskey or bourbon cocktails.

Famo Fashioned

- 2 oz Famo Oak
- 1 tsp Turbinado Sugar (Sugar in the Raw)
- 2 dashes Angostura Bitters
- 1 dash Orange Bitters
- Juice of 1 wedge of lemon
- Twist of Orange
- Twist of Lemon
- Twist of Lime

Instructions: In a short glass, muddle sugar, bitters, and lemon juice into syrup. Stir in Famo, add ice, and swirl to chill mix. Rub each twist on the rim and garnish.

Famo Negroni

- 1 oz Famo Oak
- 1 oz Vermouth Rosso (sweet)
- 1 oz Campari
- Glass of ice
- 2 slices of Orange

Instructions: Mix all the ingredients in a shaker. Strain over new ice in an Old Fashioned glass. Decorate with the orange slices.

Flaming Redhead

- 1 oz Famo Oak
- 1 oz Vermouth Rosso (sweet)
- 1 oz Campari
- 2 slices of Orange
- Ice

Instructions: Mix all the ingredients in a shaker. Strain and serve in a low glass with new ice rocks. Decorate with the orange slices.