

hot, hot cachaça BRAZILIAN RUM IS HEATING UP FLORIDA BARS, ARTISAN STYLE

Cachaça (ka-SHA-sa) is a Brazilian rum that has roared its way onto cocktail menus and claimed prime space in Florida's chicest lounges. The spirit has become so popular that it has its own category in liquor stores.

Mass-produced cachaças had an edge for years, and if you weren't careful, you could end up with

a killer hangover. Today the small-batch variety tastes smoother and purer — great in cocktails as well as sipped neat. **Cuca Fresca** cachaça is made from organic sugar cane, double distilled and triple filtered. **Leblon** is aged in French XO cognac casks. **Beleza Pura** ferments fresh sugar-cane juice in stainless-steel

tanks. And **Água Luca** filters the rum 12 times.

With six more brands on the way, it may eclipse the mojito as the unofficial state cocktail. To learn about those available now, go to: [crownwineandspirits.com](http://crownwineandspirits.com), [cucafrescaspirit.com](http://cucafrescaspirit.com), [liveloveleblon.com](http://liveloveleblon.com), [belezabrazil.com](http://belezabrazil.com), [agualuca.com](http://agualuca.com) — PL



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