



AUTHENTIC & WELL-KNOWN · TRADITIONAL PRODUCTION
WELL-HONED · PURE SUGARCANE ESTATE GROWN

"The finest Cachaça is undoubtedly Ypióca. An exuberant spirit, full of assertive flavors and character, it has a long, satiny finish."
-Robert Plotkin

Ypióca Crystal

This crystal clear cachaça has a wonderfully distinct taste and fine bouquet. Aged for 1 year in special Brazilian wood barrels, or freijó. 39% alc/vol

Recommended -Wine Enthusiast

"A great cocktail base marrying perfectly with fresh tropical fruit juice."
-BevX

Ypióca Prata

92 points -Wine Enthusiast 2011

Aged for 2-3 years in special Brazilian wood barrels. The bottle is wrapped with hand-woven carnauba straw. 39% alc/vol

4 Stars

"Pleasingly sweet with notes of fresh herbs and Fuji apples. A classic."
-BevX

Ypióca Ouro

91 points -Wine Enthusiast 2011

Aged for 2-3 years in balsam wood barrels. The bottle is wrapped with hand-woven carnauba straw. 39% alc/vol

Double Gold -International Cane Spirit Festival

Recommended -Beverage Testing Institute

"This is not a typical Cachaça. The nose is filled with aromas of wild flowers, dried herbs, caramel, and sea salt. In many respects it reminds me of an aged Tequila."
-BevX

Number 1 Selling Premium Cachaça in Brazil
Brazil's Largest Estate Producer of Aged Cachaça
Made exclusively from the first crush of sugar cane
The only cachaça available in three styles in the U.S.
Aged in custom Brazilian wood casks for superior taste, complexity and versatility.
Five generations pioneered a truly unique sugarcane distillation process



Ypióca [eee-pee-OH-kah] is a name that has become synonymous with cachaça [kah-SHAH-sah] in Brazil, and has attained a prestigious standing for producing superior cachaça within the most demanding beverage markets worldwide. Ypióca chooses varieties of cane to complement various types of soil, which is tilled with an eye toward soil preservation rather than maximum yield. Established in 1846, Ypióca's time-honored traditions and the know-how underlying fermentation and ageing have culminated in an exclusive selection of cachaça showing unmistakable flavor and distinction as a fine spirit.

The age of Ypióca cachaça is one of the important differentials of the brand. The aging process was implanted under the third generation of management of the company and involves storing the spirit in balsam barrels for up to six years. The cachaça is kept for this period to allow a chemical reaction between the component substances that creates the taste and smell characteristic of Ypióca. The strategy for success is strangely no secret at Ypióca. Quality and know-how as well as forward thinking and modern technology make it a top-selling brand with one of the highest turnovers in the industry. "We have strong family values, balanced with outside expertise," adds Everardo Telles. Of the six directors, three are from the Telles family and three are hired professionals.

"Believing in its products, accepting challenge, creating opportunity and innovating in the industry have become second nature to Ypióca. The reality is continued stable success and market leadership."
-Food & Drink Quarterly

10360 Sorrento Valley Rd.
Suite E
San Diego, CA 92121



p. 858.458.9172
f. 858.458.9177
anchordistilling.com