



Improvement of the cachaça redistillation process



> **Description** The invention consists of an improvement of the cachaça redistillation process, which involves the addition of sugarcane fermentation broth containing selected yeasts. The addition of this broth yields a distillate free of the defects commonly found in low quality spirits, as well as higher concentrations of sensorially important volatile compounds.

> **Problem** Currently, low quality spirits are diluted and redistilled to eliminate undesirable compounds and thus obtain distillates free of compounds that are responsible for the main sensory defects found in distilled cachaça, particularly aroma and flavor.

> **Benefits** The proposed invention improves the bidistillation process of spirits such as cachaça, allowing for the recovery and increasing the sensory quality of large volumes of poor quality spirits. Moreover, this new technology generates more efficient applications than the processes currently available for the recovery of low quality cachaça.