



EN

COMPANY



Our brand began as a form of entrepreneurship on our farm to add value to our RURAL TOURISM project. Today, both rural tourism on the farm and the sale of cachaça are consolidated successes.



Our cachaça is a standout on the national scene, with sophisticated products and an excellent visual identity in line with the unparalleled quality of the product.

Our great differential is our low acidity, outstanding flavor and aging in noble wood barrels such as Grápiã, Oak and Amburana.



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PRODUCTS

NCM 220.720.20



Produced in copper stills, our cachaça stands out for its strict quality control at every stage of production. From the sugar cane harvest to the final distillation, each stage is carefully supervised.

The first cleaning takes place in the cane field, removing excess straw and roots. When they arrive at the mill, the canes are washed with water jets to remove impurities.

The meticulous control during fermentation results in a cachaça with low acidity, guaranteeing a high quality end product.

In addition, the presentation of our product is a great differentiator. We use sophisticated bottles, complemented by labels with an attractive visual identity that adds value and elegance to the consumer experience.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our production averages 10,000 liters per year, with 50% of the balance being stored. We now have 80,000 liters of cachaça in storage. Our production period starts in July and lasts until December.



CACHAÇA VALE DO BREJÃO
City: Anapurus
State: Maranhão
Brazil

