



COMPANY



The Limoeiro Farm, located in Feira da Mata, West of Bahia, in the Ravine of the Carinhanha River, on the border with the North of Minas Gerais, produces cachaça since 1912!

But times have changed and Fazenda Limoeiro now invests in technological innovation with yeast selection to ensure a unique DNA to its cachaças. The Limoeiro and Jaualle cachaças are handmade, carrying the tradition from the Macedo family.



Cachaça Limoeiro promotes an environmental and social vision: from planting to grinding, distillation, aging and bottling, its production is attentive to the conditions of hygiene, sustainability and product quality.





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PRODUCTS



Strength, purity, fruity flavor and unmistakable aroma, make Cachaça Limoeiro the best company for everyday life.

Striking, delicate and versatile, it can be consumed at any time of the day in its natural form, on the dining

table, in special drinks or in harmonization of dishes and haute cuisine recipes.

The remarkable characteristic of the production of Cachaça Limoeiro is in its DNA, with the use of modern techniques that allow the cultivation of special yeast, isolated in the productive region. Allied to modernity we find the traditional production processes (heritage transmitted from generation to generation) carefully respected by our stills.

Really, Limoeiro is a very special cachaça.

NCM 2208.40.00

The production of Cachaça Limoeiro follows this traditional way of production. However, the closed, aseptic environment and the strict sanitation of utensils and equipment in its manufacture eliminate unwanted microorganisms from these materials.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Capacity of **12,000 liters** per month.

The harvest has a period of 6 months



CACHAÇA LIMOEIRO City: Feira da Mata

State: Bahia Brazil





