



CACHAÇA

COMPANY



The village of Peri Peri was founded by my great-grandfather, Manoel Simplicio. When in 1919, he bought land in this region and settled with our family coming from a region near the city of Encanto. A hamlet called Brabo - Sitio do Brabo - in the geographic region of the Municipality of Pau dos Ferros. On this farm there was a small rustic alembic, where cachaça was produced. I remember visiting this place in the 1970s and seeing my uncle drinking cachaça out of a gourd made of coconut husks. That marked me.



Time has passed and three generations later the impetus for entrepreneurship arises again, through the production of this noble Brazilian distillate. This time my oldest son Artur and I got together to make the dream of producing a good cachaça come true. I have always worked as a doctor, but I have never stopped doing other different things, I have always been restless, and my mother's inheritance of dealing with agriculture has always spoken loudly in my life.

+55 (84) 9 8888.4551

contato@bebaperi.com

www.bebaperi.com

@bebaperi

PRODUCTS

NCM 2208.40.00


Cachaça Peri is produced in Macaíba, Rio Grande do Norte, a city in the metropolitan area of Natal, in the Peri Peri district, which lies within the belt known as "Verdes Canaviais", running from the city of Ceará-Mirim to São José de Mipibu.

A model distillery that was set up with the most modern equipment, obeying all the requirements and adopting all the good practices for the production of a high quality cachaça.

Cachaça Peri Prata

White rum, without oak aging, stored in stainless steel vats. Very fresh, floral notes and the pleasant sweetness of sugar cane.

Alcoholic Graduation: 38% Vol.
500ml bottle

Cachaça Peri Ouro

An unusual blend, a daring mixture of two remarkable woods, cachaças rested in amburana and jackfruit barrels. The result is a complex cachaça, with an intense golden color, very aromatic, with predominantly fruity notes and a light spiciness.

Alcoholic Graduation: 38% Vol.
500ml bottle

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Capacity 6,000L per year.
Last harvest 3,000L were produced.

Copper Alembic, all the factory made with the best materials, all stainless steel pipes, alembic heated by boiler, more control over the distillation flow, slow distillation and only the heart of the cachaça is used.



• CACHAÇA PERÍ

City: Macaíba
State: Rio Grande do Norte
Brazil