





## **COMPANY**



In 1947, after the Second World War, Antônio Batista da Silva planted the first jabuticaba trees in Hidrolândia, Goiás. In which it later became known as the Jabuticabal Farm. In 1999, one of his sons, Paulo Antônio Silva, continued to perpetuate the tradition of planting jabuticaba trees, but he had the vision of producing jabuticaba derivatives, such as wine, liqueurs, brandy, etc.



Then, in this same year, with a partnership developed by the Federal University of Goás, Vinícola Jabuticabal was born. Which became a reference in the production of fermented jabuticaba fruit, being the first winery in the country to produce this type of drink. In 2012, the winery started its rural tourism and wine tourism activities, becoming a reference in Goiás tourism, and together with Fazenda Jabuticabal, one of the largest producers of Jabuticaba in Brazil and in the world.



+55 (62) 9 9845.8986



vinicolajabuticabal@gmail.com

**₽** 

www.vinicolajabuticabal.com.br



@vinicolajabuticabal

## **PRODUCTS**

NCM 2206.00.90



The JabutiKaba Tinto is a jabuticaba fermented wine, using the fruit in natura, harvested on the property, has an alcohol content of 11% v/v, and is an eccentric product, and considered rare. The product goes through a winemaking process similar to grape wines, with the

maceration of the jabuticaba fruit, then the fermentation process begins, and for a period of one year it rests in European oak barrels to achieve the smoothness, aromas, and flavors typical of the wood. The JabutiKaba is an ideal product for lovers who like a full-bodied fermented product, with high acidity, typical of the fruit itself, and also with plenty of tannicity. It is a fermented wine that harmonizes with red meat, and also with pork. It is recommended to serve it at lower temperatures, around 10 to 14°C.

Our products are rare, because they are produced with a native Brazilian fruit, which is found in the Atlantic Forest of Brazil, and also throughout the Brazilian territory. Therefore, our products demonstrate the Brazilian diversity, and how it can be innovative, refined, and tasty.



## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We have a manufacturing unit with a production capacity of 50,000 bottles a year, which has production from September to November, so the seasonality is well defined.





## **VINÍCOLA JABUTICABAL**

City: Hidrolândia State: Goiás Brazil





DAG NAL