



COMPANY



Our story began in 1996 when we first produced our cachaça with some friends. It was so successful that people began to spread the word and ask us for more. That's when our Taboa factory was born – and today it is one of the leading cachaça factories in Mato Grosso do Sul.



Our cachaça is still handcrafted to this day. The product line includes Traditional Cachaça featuring a special color and flavor, together with Guavira Cachaça (a traditional fruit from our region) and Cachaça with Coffee.





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PRODUCTS

NCM 22.08.9000



Taboa - a spirit that, in its original form, is the result of blending: Cachaça, honey, cinnamon, guarana powder and other natural herbs.

Handcrafted and produced with Taboa fibers – a plant also found in the Brazilian savannah – the coating of the bottle gives the product a special touch. The entire process is handled by local labor, creating job opportunities in the city. "It's a very interesting job because people were already able to identify the drink thanks to the uniqueness of the bottle."

Brandy Compound

Cachaça with Guavira (traditional fruit from the region)

• Aged Cachaça - GOLD

Aged Cachaça - gold

Alcoholic Cocktail

Taboa (cachaça, honey, cinnamon, guarana powder and herbs) Taboa with coffee (cachaça, honey, cinnamon, guarana powder, herbs and coffee).

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production of **10,000 liters** per year.



TABOA CACHACA

City: Bonito

State: Mato Grosso do Sul

Brazil





