



COMPANY



Alquimista da Caatinga emerges in 2020 to be a platform for research and development of products from the Caatinga biome.



The company is a startup that was already born with a first product developed, the first cashew sparkling wine in Brazil, which demonstrates our creative potential.



+55 (85) 9 9773.1503

alquimistadacaatinga@gmail.com

www.dacaatinga.com.br

@alquimistadacaatinga

PRODUCTS

NCM 2206.00.90



Cauina is a cashew sparkling wine that uses the pseudo-fruit of the cashew tree, which is usually wasted because the production focus is on the nut.

We use the champenoise method for its production, and it has already had great acceptance in the domestic market.

Alquimista da Caatinga develops products with elements of this Brazilian Biome. We use processes that ethically blend traditional and modern technologies, and we conduct cultural and technical research before launching a product. The pillars are sustainability of the territory, maximum use of food, reduction of waste, and a circular economy to really benefit small producers.

This product, Cauina, is the first cashew sparkling wine in Brazil and the world needs to know it.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently the production capacity is 3000 liters per year, which can be leveraged to 10,000 liters in 2 months.



ALQUIMISTA DA CAATINGA

City: Fortaleza
State: Ceará
Brazil

