

WHO ARE WE?

In 1947, after the Second World War, Antônio Batista da Silva planted the first jabuticaba trees in Hidrolândia, Goiás. It later became known as Fazenda Jabuticabal.

In 1999, one of his sons, Paulo Antônio Silva, continued to perpetuate the tradition of planting jabuticaba, but he had the vision of producing jabuticaba derivatives, such as wine, liqueurs, brandy, etc.







OUR PRODUCT LINE



JabutiKaba Tinto is a fermented jabuticaba, using the fruit in natura, harvested on the property, with an alcohol content of 11% v/v, and is an eccentric product, considered rare. The product goes through a vinification process similar to grape wines, with the maceration of the jabuticaba, then the fermentation process begins and after a period of one year, it rests in European oak barrels, to achieve the smoothness, aromas and flavors typical of the wood. JabutiKaba is an ideal product for connoisseurs who like a fullerbodied fermented product with high acidity, typical of the fruit itself, and also with a lot of tannicity. It's a fermented wine that goes well with red meat and pork. We recommend serving it at lower temperatures, around 10 to 14°C.

Our products are rare because they are made from a native Brazilian fruit, which is found in the Atlantic Forest forests of Brazil, and also throughout Brazilian territory. Therefore, our products demonstrate Brazil's diversity, and how innovative, exquisite and tasty it can be.

PRODUCTION CAPACITY

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



COUNTRIES WE EXPORT TO:

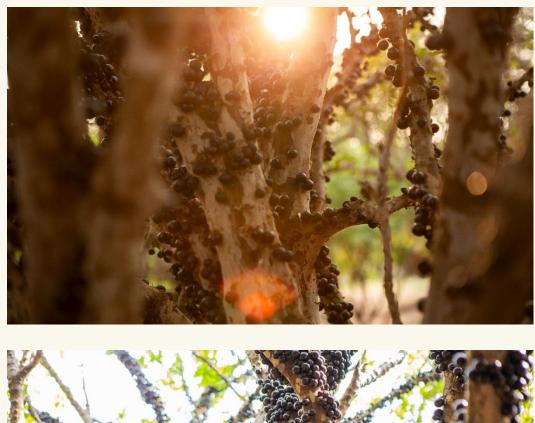








WHERE WE ARE



VINÍCOLA JABUTICABAL is located in the city of Hidrolândia in the state of Goiás in Brazil.

For more than 20 years he has been growing jabuticabas and exploring the best of the fruit's typical cuisine. There are more than 40,000 jabuticaba trees, special dishes and several exquisite wines for you to taste. We also have a restaurant, beer garden, snack bar, emporium and coffee shop waiting for you!



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