

# PRODUCT CATALOG

CACHACACAPOTIRA.COM.BR

HANDCRAFT  
CACHAÇA



# CAPOTIRA

Capotira is an indigenous word that means “flower of the forest”. Our artisanal cachaça is lovingly handmade at the Baixinha Farm, in the Babaçu Forest region of the state of Maranhão in Northeast Brazil. Environmental sustainability is the guiding principle of the Capotira brand, and to that end, we’ve developed a proprietary method of production that leaves almost no carbon footprint. We only use the central part of the distillation process for our cachaça, what we call the “heart” of the distillation. The beginning and end parts are separated and used for her the production of ethanol that naturally fuels our entire distillery. Combined with our use of solar energy, this makes Capotira one

of the most environmentally sustainable distilleries in the entire world.

Capotira cachaça has a distinctive flavor and aroma associated with a fermentation process that is unique to us. We use only yeast derived naturally from the sugarcane fields themselves and thanks to that, Capotira cachaças retain a distinct regional identity and flavor which you can taste in every bottle. Savoring a pour of Capotira is an extraordinary experience, as it strikes the perfect balance between the four basic flavors of the human palate: It can be enjoyed neat, on the rocks, or in cocktails.



# PRODUCTION PROCESS

The production of Capotira cachaça begins when the sugarcane is hand-harvested in the field, without the use of fire or other industrial means, and transported to our distillery. When it arrives, we use sustainable water jets to remove dirt and other potential contaminants. When producing Capotira, we never exceed 18 hours between harvesting and mashing the sugarcane, avoiding unwanted fermentation and resulting in the highest quality end-product. After mashing, the cane juice goes through a decantation process in special containers designed to eliminate impurities.



After a careful Brix adjustment the cane juice flows downward, powered only by gravity, through stainless steel tubing into the fermentation room. Fermentation takes place in a temperature controlled room, using only yeast derived naturally from the sugarcane fields themselves. Thanks to our use of native yeasts, Capotira cachaças retain a distinct regional identity, which also helps us ensure control over quality and conformance to standards. After the fermentation process,



the juice is sent directly into individual copper, pot still where it is distilled into cachaça, rested in stainless steel tanks, and aged in carefully sourced wooden barrels.

Capotira has developed a proprietary distillation process that leaves almost no carbon footprint. We only use the central part of the distillation process for our cachaça, what we call the “heart” of the distillation. The beginning and end parts of the distillation are separated and used for the production of ethanol that naturally fuels our entire distillery. Combined with our use of solar energy, this makes the creation of Capotira one of the most environmentally sustainable distilleries in the entire world.





## **CAPOTIRA “CACHAÇA” SILVER 700ML**

Clear and transparent, Capotira Silver is a natural cachaça which retains the aroma and mild flavor of sugar cane. Ideal for those who appreciate a pure product, it is shiny, smooth, full-bodied and surprisingly pleasant. Capotira Silver is the ideal cachaça for mixing cocktails.

**TYPE OF DRINK:** Rested cachaça

**REST TIME:** 1 year

**WOOD TYPE:** Cask Jequitibá-rosa

**ALCOHOL BY VOLUME:** 40%



## **CAPOTIRA “CACHAÇA” GOLD 700ML**

The clear and intense gold tint of Capotira Gold is acquired during the aging process in garapa barrels (a sustainable wood choice ethically sourced from local partners). It is a full-bodied, striking cachaça, boasting a unique aftertaste from the Brazilian garapa wood. With its intense aroma and slightly tart flavor. Capotira Gold strikes the perfect balance between the four basic flavors of the human palate: sweet, salty, sour and bitter.

**TYPE OF DRINK:** Aged cachaça

**REST TIME:** Minimum of 1 year

**WOOD TYPE:** Cask Grapa

**ALCOHOL BY VOLUME:** 40%

**AWARDS:** ExpoCachaça 2017 – Silver Medal in the “Stored in Brazilian Woods” Category



## **CAPOTIRA “CACHAÇA” PREMIUM 500ML**

The clear and slightly golden shine of Capotira Premium is acquired from storage in oak barrels. It features a bouquet of vanilla and coconut with a mild oak distinction. A balanced cachaça with low acidity. Capotira Premium goes down smooth (a great tasting option). It is a uniquely Brazilian cachaça and is flawless in every sense of the word.

**TYPE OF DRINK:** Aged cachaça

**REST TIME:** Minimum of 1 year

**WOOD TYPE:** Barrel Oak

**ALCOHOL BY VOLUME:** 40%

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[cachacacapotira.com.br](http://cachacacapotira.com.br)

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