PRODUCT CATALOG

CACHACACAPOTIRA.COM.BR



CAPOTIRA

Capotira is an indigenous word that means “flower of the forest”. Our artesanal 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 yest 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: In can be enjoyed neat, on the rocks, or in cocktails.



PRODUCTION PROCESS

The production of Capotira cachaça begins with sugarcane harvested in the fields by hand, without burning, and transported to the mill. On arrival at the milling yard, water jets remove dirt and other impurities from the cane. No more than 18 hours pass between harvesting and milling, preventing unwanted fermentation in the field and ensuring a high-quality product. After milling, the extracted cane juice undergoes a settling process in special containers designed to remove impurities.





After a careful Brix adjustment, the cane juice flows by gravity through stainless steel pipes into the fermentation room. Fermentation takes place in a temperature-controlled space using natural yeasts. After fermentation, the juice goes into individual copper pot stills, where it is distilled into cachaça, rested in stainless steel tanks and stored or aged in wooden barrels.

Only the central part of the distillation, known as the “heart”, is used to make our cachaça. The head and tail are separated and used to produce ethanol, which fuels the distillery. The cachaça then rests in stainless steel tanks and is stored or aged in wooden barrels. Resting and aging bring out its distinctive qualities before it is bottled.





CAPOTIRA SILVER | 750 ml

Clear and transparent, it preserves the aroma and mild flavor of sugar cane. A smooth cachaça to enjoy on its own or in cocktails.

TYPE OF DRINK: Rested cachaça
RESTING TIME: Up to 1 year
WOOD: Jequitibá-rosa
ALCOHOL BY VOLUME: 40%



CAPOTIRA GOLD | 750 ml

Its golden color and distinctive character develop during at least one year in grápia barrels. Brazilian wood lends its aromas and flavor to this handcrafted cachaça.

TYPE OF DRINK: Stored cachaça
MINIMUM STORAGE: 1 year
WOOD: Grápia
ALCOHOL BY VOLUME: 40%



CAPOTIRA PREMIUM | 500 ml

Aged for at least two years in oak barrels, Capotira Premium has notes of vanilla and coconut, a smooth flavor and low acidity.

TYPE OF DRINK: Aged cachaça
MINIMUM AGING: 2 years
BARREL: Oak
ALCOHOL BY VOLUME: 40%

RESERVA ESPECIAL

Lençóis Maranhenses Limited Edition



Time reveals a special edition.

Aged for at least four years in oak barrels, Capotira Reserva Especial reflects the time and care devoted to handcrafted cachaça.

A limited edition that pays tribute to the Lençóis Maranhenses and celebrates Capotira's roots in Maranhão. A special choice to enjoy or give as a gift.

TYPE OF DRINK: Aged cachaça
AGING: At least 4 years
BARREL: Oak
ALCOHOL BY VOLUME: 40%
VOLUME: 700 ml



WOODEN SOUVENIR KIT

A gift with the flavor and origins of Capotira. The kit brings together three 50 ml bottles of Ouro and Prata cachaças in a wooden box, perfect for giving as a gift or taking home as a souvenir of Maranhão.

CONTENTS: 3 bottles of 50 ml
VARIETIES: Ouro and Prata
PACKAGING: Wooden box

Capotira


CACHAÇA
DE ALAMBIQUE
Capotira
750ml
CACHAÇA
de alambique
Capotira
Premium
Grad. Alcoólica
40% vol.
500ml
ENVELHECIDA
EM BARRIL
DE CARVALHO
CACHAÇA DE ALAMBIQUE
750ml
Capotira
CACHAÇA DE ALAMBIQUE
ENVELHECIDA EM CARVALHO
700ml
40% vol
EDIÇÃO LIMITADA LENÇÓIS MARANHENSES


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