

Hole grape juice Caminhos de Minas

Caminhos de Minas juice is made with riped, health grapes, harvested from our own vineyard located in Santa Rita de Caldas, south of Minas Gerais State, Brazil.







The processing facility with the cold chamber in the back.

Registered at MAPA under number MG 000552-3.000001, the Caminhos de Minas grape juice is handmade processed in vapour heat vans, under the technical responsability of the Agronomist Renata Mota, PhD in Food Science.

Only selected grapes are used to prepare the juice, with no addition of water, sugar, color agents or conservatives. To elaborate 1 liter of juice, 1.7 kg of grapes are necessary.







Selected hand harvest grapes are kept in the cold chamber at 5 $^{\circ}\text{C}$ – 8 $^{\circ}\text{C}$ until processing.

Grapes are then destemmed and transferred to vapor vans where the juice is extracted. The juice is then pasteurized and hot filled in glass bottles.





The hole process is hand made, performed with great care to garantee the quality from the vineyard to the bottle.



At its original bottle, at room temperature and protected from direct sunlight, the Caminhos de Minas grape juice has a shelf life of 2 years. Once opened, it must be kept under refrigeration and be consumed before 7 days because it may naturally ferment due the lack of conservatives.



The 100% Bordo juice is prepared only with Bordo (Yves) grapes. It has strong violet color with intense flavor. It can be consumed pure, with ice or diluted in water.

Also appreciated in cooking, in the composition of drinks and in substitution for the consuption of wine.



The juice is commercialized in boxes with 4 bottles of 1 liter capacity.



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