

Cachaça



LAGOS DO VALE

Since 2017

Our History

HOW IT ALL STARTED

In the mid-1990s, Mr. Maurilio Xavier begins one of his greatest feats, building with the help of his wife and children the HOTEL FAZENDA LAGOS DO VALE, a resort located within the premises of his family's farm.

Always aiming to innovate and develop the business, Mr. Xavier's children once decided to buy a waterwheel and a mill. As the place is abundant in water, the wheel was easily incorporated to the hotel, but the mill did not prove to be a great asset, until one of the children decided that they could produce cachaça. The process started in 2016, with the planting of the first sugarcane crops, the refurbishment of the mill and the purchase of the necessary equipment. And in June 2017, they had the satisfaction of launching their cachaça production.



ORIGIN OF THE NAME

The Cachaça Lagos do Vale was named after the resort where it is produced, in the town of Quatis, located in the countryside of the state of Rio de Janeiro.



PRODUCTION PROCESS

The Cachaça Lagos do Vale is distilled in all-copper stills, maintaining an artisan process which is carefully supervised to keep the correct distillation measurements for a complete and competent quality control.



STORAGE / AGEING

The aging process will determine the flavor, color and aroma of the cachaça, and the longer they are stored in the wood barrels, the more they will differ from one another. We keep our Cachaça in OAK, AMBURANA, BALM or JEQUITIBÁ (Brazilian Mahogany) barrels. After the aging process, the cachaça is withdrawn from the barrels and the alcoholic content is measured to meet the desirable standards.



PRODUCTS

Cachaça Lagos do Vale Prata (Pure White)

Cachaça Lagos do Vale Oak Tree

Cachaça Lagos do Vale Amburana

Cachaça Lagos do Vale Jequitibá

Cachaça Lagos do Vale Balm

Cachaça Lagos do Vale Blend (mixed after aging or aged in two different barrels)



NAME OF PRODUCT:

Cachaça Lagos do Vale Prata

AWARD-WINNING:

CLASSIFICATION GOLD

CATEGORY: PURE WHITE

Having received the highest ratings in the EXPOCACHAÇA 2019 – Belo Horizonte, MG – Brazil

BEVERAGE TYPE: Alcoholic

ALCOHOLIC CONTENT: 40%

INGREDIENTS: Fermented Sugarcane wort

VINTAGE/BATCH: 2017

STORAGE: Aluminum tanks

COUNTRY: Brazil

REGION: Quatis / Rio de Janeiro



NAME OF PRODUCT:

Cachaça Lagos do Vale
Oak Tree

AWARD-WINNING:

CLASSIFICATION BRONZE

CATEGORY: FRENCH OAK

in the EXPOCACHAÇA 2019 –
Belo Horizonte, MG – Brazil

BEVERAGE TYPE: Alcoholic

ALCOHOLIC CONTENT: 40%

INGREDIENTS: Fermented
Sugarcane wort

VINTAGE/BATCH: 2017

STORAGE: Oak barrels

COUNTRY: Brazil

REGION: Quatis / Rio de
Janeiro



NAME OF PRODUCT:

Cachaça Lagos do Vale
Amburana

BEVERAGE TYPE: Alcoholic

ALCOHOLIC CONTENT: 40%

INGREDIENTS: Fermented
Sugarcane wort

VINTAGE/BATCH: 2017

STORAGE: Amburana barrels

COUNTRY: Brazil

REGION: Quatis / Rio de
Janeiro



NAME OF PRODUCT:

Cachaça Lagos do Vale Blend

BEVERAGE TYPE: Alcoholic

ALCOHOLIC CONTENT: 40%

INGREDIENTS: Blend of
fermented Sugarcane wort

VINTAGE/BATCH: 2017

STORAGE: Amburana & Oak
barrels

COUNTRY: Brazil

REGION: Quatis / Rio de
Janeiro



NAME OF PRODUCT:
Cachaça Lagos do Vale
Jequitibá

BEVERAGE TYPE: Alcoholic
ALCOHOLIC CONTENT: 40%
INGREDIENTS: Fermented
Sugarcane wort
VINTAGE/BATCH: 2017
STORAGE: Jequitibá
barrels
COUNTRY: Brazil
REGION: Quatis / Rio de
Janeiro



NAME OF PRODUCT:

Cachaça Lagos do Vale Balm

BEVERAGE TYPE: Alcoholic

ALCOHOLIC CONTENT: 40%

INGREDIENTS: Fermented
Sugarcane wort

VINTAGE/BATCH: 2017

STORAGE: Balm barrels

COUNTRY: Brazil

REGION: Quatis / Rio de
Janeiro



SPECIAL BOTTLES

GRANDEUR

Available for Oak, Amburana, Balm, Jequitibá and Blend



MAGNATE

Available for Oak, Amburana, Balm, Jequitibá and Blend