

Cacao Wine

Generically, wine is an alcoholic beverage made from fermentation of grape juice. In some countries it is legally defined as a product obtained exclusively from partial or total fermentation of fresh, entire or crushed grapes or grape juices. Chemical constitution of the grape allows its fermentation without adding sugar, acid, enzymes or other nutrients.

There are, however, other fruits, e.g. apple or some berries and COCOA, which also can be fermented. The resulting "wines" are labeled according to the fruit they were made of and are generically known as fruit wines.

The CACAO WINE of CABRUCA is unique in the world. It is made from natural fermentation of the COCOA honey, a liquid obtained right after breaking open the cocoa fruit. This liquid has such a high natural sugar content that it is traditionally consumed without adding any type of sweetener.

Natural fermentation of Cocoa honey generates a naturally sweetish and rather light wine, considered ideal as an aperitive or dessert wine. To the contrary of the traditional cocoa liqueurs, consumed during the festivities of Saint John's, it does not contain rum or sugar sirup, only fermented Cocoa honey.