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*Myrciaria cauliflora*

[Synonyms : *Eugenia cauliflora*, *Eugenia edulis*, *Myrciaria edulis*, *Myrciaria jaboticaba*, *Myrica cauliflora*, *Myrtus cauliflora*]

**JABOTICABA** (English, French, Spanish) is an evergreen shrub or tree. Native to south-eastern Brazil it has (directly from trunk and branches) yellow-white flowers with many stamens.

It is also known as Brazilian grapetree, and *Jaboticaba* (Brazilian, Portuguese).

Warning – the fruit skin has a high tannin content and should not be consumed in any quantity over an extensive period.

*Cauliflora* is derived from Greek *caulo-* (stem) and Latin *-flora* (flowered) components meaning ‘bearing flowers on the stem or trunk’.

The grape-like dark-purple-black berries with their juicy grape-tasting whitish pulp (which are said to be popular and found in local markets in Brazil and in Florida in south-eastern North America) are used to make wine – and have also been an ingredient in liqueurs.

They are eaten raw too and made into preserves, jams, sherbets, ice creams, sauces and compotes.

Apart from having been cultivated in southern Brazil for centuries for its fruit jaboticaba is also grown there as an ornamental plant. Jaboticaba has attracted the attentions of bonsai enthusiasts as well.

The tree is an emblem of Brazil.