The fruit liquors are alcoholic beverages, prepared without fermentation process, which main components are the natural fruit. This work aimed to the preparation, physic-chemical characterization and sensory evaluation of liquors from different sources soursop drinks. The soursop fruit liqueurs were obtained according to the following treatments: treatment 1(T 1)- Soursop + rum, producing three formulations are called R1, R2 and R3; Treatment 2 (T 2)- Soursop grain alcohol + producing three samples called R4, R5 and R 6. In both treatments varying the concentration of sucrose and concentration soursop, and the concentration of alcohol and cereal liquor was the same for the six formulations. Then, the bottling was performed in glass vials and sterilized at 121°C/15 minutes. The product was evaluated for pH, soluble solids (°Brix), titratable acidity and unstructured hedonic scale of 9 points. The results for these analyzes were, respectively, on average, 3, 97(pH); 60, 8 (°Brix); 1,6 (acid) and 72% (hedonic scale). The liquors soursop, using the two types of alcohol, obtained showed good acceptance and low pH and acidity, is statically differing from each other only with regard to the pH of the samples. The sensory analysis showed that the product is promising the market and its technological potential for agribusiness and nutrition.