The jambolão (Syzygium cumini), belongs to the family Myrtacea, is originally from India, very well adapted to Brazilian conditions and other countries. A mature tree produces small ovoid fruits that are purple when ripe like an olive, the flavor is mild, though somewhat astringent taste. The aim of this study was to develop an alcohol fermented from fruits jambolan. The experiment had a completely randomized design with grape must at a ratio of 1:1 (fruit: water), three types of treatments (1 - whole fruit, 2 - crushed fruit and 3 - Extract hydrolyzate), totaling 15 experimental plots. For preparation of fermented alcohol were performed the same criteria for the obtained with grape wine. After the fermentation period proceeded to the bottling and storage under refrigeration at 5 °C for 60 days until the time of analysis. Analyses of the physico-chemical fermentation, pH, Brix, dry extract, density and sensory analysis. Chemical analysis revealed a reduction in Brix of samples due to the consumption of alcoholic fermentation and substrate by the yeast, the alcohol level was established at around 9 GL meeting the national standards. The pH of the samples were on average of 3.5, which helped to avoid possible disseminations by undesirable microorganisms. The content of reducing sugar in the final stage contributed to a pleasant sweet taste, which was an average of 8.4390% (w/v). The fermented Syzygium cumini, with a sensory evaluation showed good acceptance of the panelists, presenting the best results the fermented in the hydrolyzed extract made from fruit.