

BRAZIL



Region

Sul de Minas

Producer

Fazenda Mirante

Altitude

905 - 1,180 masl

Harvest Period

May - Sept

Classification

Screen 16/18

Processing

Natural



LIST + BEISLER

BRAZIL DRUM FERMENTATION ARABICA, SUL DE MINAS NY 2/3, SCR 16/18, SS, FC, GTFR, FAZ. MIRANTE

Coffee production in Brazil represents about one-third of the entire coffee production, making it by far the biggest producer worldwide for the last 150 years. In central Brazil, the extensive Cerrado savannah is interrupted by seemingly endless plateaus called Chapadas. They cover the states Goiás, Mato Grosso do Sul, Mato Grosso, Tocantins, and Minas Gerais, turning them into one of the largest coffee production areas in the world. Around Minas Gerais, farmers have started to concentrate on cultivating mainly specialty coffees. Well-defined seasons with hot, wet summers and pleasantly cool, dry winters favor coffee cultivation in this region.

It is precisely this region where this coffee was produced, specifically in Santo Antônio do Amparo, located in the southern part of the province of Minas Gerais. Along Fazenda Mirante, Pedro Gabarra owns other farms in the area, where many different varieties such as Arara, Caturra, Geisha, Mundo Novo, Bourbon, and Topázio grow. The farm has a total area of 102 hectares of which 71 are dedicated to coffee cultivation. Since its foundation, there has been a significant emphasis on producing high quality coffee while improving the social and environmental impact of the farm. Some of their projects involve improved waste management systems, the provision of environmental education in schools, and opening the farm for the rehabilitation and release of over 900 animals (Wings Project). In 2019, they also implemented solar panels and eventually achieved, in 2022, to be carbon neutral certified.

This natural coffee from Fazenda Mirante underwent drum fermentation. After the red ripe cherries are selectively harvested, they are placed inside oak barrels to ferment without any oxygen for several days. Following the fermentation process, the cherries are laid on patios to sun-dry. We invite you to try the outcome and explore the complex and fruity notes that emerged through this kind processing.

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