



FERMENTED BLEND





Region: Cerrado Mineiro

Altitude: 900 to 1,050 meters

Variety: Tupi, Topazio, Bourbon

Process: Fermented

Profile: Fruity, notes of honey, apricot, ripe fruits, tangerine, round body, balanced acidity.

SCA cupping score: 83



Farm: Fazenda Rodomunho

Farmer: Thiago Corsi



Fazenda Rodomunho is a family business near the famous Parnaíba River in Minas Gerais, combining passion and innovation. Its origins date back to family immigration: Thiago Corsi's mother came from Portugal to Rio de Janeiro, while his father immigrated from Italy to the south of Minas Gerais. After meeting in Paraná, the family settled in the Cerrado Mineiro region in 1985, marking the beginning of the farm's history. Now, in its fourth generation of producers, it preserves its traditions and values of family management. Producer Thiago Corsi relies on the collaboration of his brothers, Renato and Rodrigo, his mother, Elzi, who is responsible for finances, and cousins and brothers-in-law. This close and humanized relationship between Thiago and his employees is directly reflected in the excellence of the production.





It is between 900 and 1,050 meters and has a unique microclimate, creating conditions for exceptional production. The farm occupies 450 hectares and has been dedicated to cultivating specialty coffees since 2019.

Due to the challenges in agriculture, such as the impacts caused by climate, pests, and diseases, regenerative agriculture is a solution to mitigate these effects. It ensures sustainable practices and reinforces the farm's commitment to responsible and high-quality production.



Coffee farming in the region spreads across 55 municipalities, covering approximately 234 thousand hectares and generating an average production of 6 million 60 kg bags per year. With a consolidated reputation, approximately 70% of the coffee from the Cerrado Mineiro is exported, serving demanding markets in Europe, the United States, and Asia.

Authentic Cerrado Mineiro coffee has intense aromas ranging from caramel to nuts, with delicately citrusy acidity and a lasting chocolate flavor, usually sweeter than other regions.

Due to the primarily flat plateau, it's mainly used mechanically harvesters' machinery in this region. It's fair to say that it's easier to grow coffee in Cerrado. On the other hand, having an irrigation system is necessary, as the region has suffered from droughts in recent years, compromising productivity.

Topography: high altitude plateau;

Altitude: 900 to 1 200 meters;

Soil: latosol red.