



FAZENDA SPECIALTY COFFEE PEREIRA

Region: Triângulo Mineiro

Variety: Red Catuaí IAC - 144

Process: Natural

Altitude: 942 - 1.094 m

Farmer: Enivaldo Marinho
Pereira

Profile: Milk chocolate, caramel,
nuts, pleasant mouthfeel, medium
citric acidity, sweet and clean.



Enivaldo is a well-known researcher in the coffee field, he has nursery in his land which allows him to study and predict the quality of each crop. Although the passion is not only in research, after years already working at coffee farms, in 1998 he acquired his property. His son Eduardo grew up seeing the love of his father for the culture and often exchanged playing games for exploring coffee plots.

Eduardo soon introduced new post-harvest processing techniques and changed the farm into the production of specialty coffees.

The family also prioritizes sustainability, investing in technology and innovation to produce high-quality coffee, preserving the environment and reinforcing its commitment to the nature. Pereira family preserves 40% of its properties in the Cerrado biome with native forest.



TRIANGULO MINEIRO REGION

Located in the west of Minas Gerais, Triângulo Mineiro region is an important coffee-growing hub. Despite the favorable climate, producers in the region use irrigation systems that protect the beans from drought, ensuring regular production even during dry periods. The region's altitude, which varies from 1,000 to 1,200 meters, contributes to the production of Arabica coffee, recognized for its quality and taste.

Coffee production in the Triângulo Mineiro region relies on advanced technologies, resulting in high productivity and different taste profiles.

This combination of natural conditions and innovation has transformed this region as one of the main producers of specialty coffees in Brazil.

