



FRUTA DOCE

Region: Cerrado Mineiro

Farm: Fazenda Chapadão

Variety: Paraiso

Process: Natural

Profile: Fragrance and aroma of caramel, lemongrass and citric fruits. Flavour: Exotic tropical fruits, such as starfruit, dragonfruity (pitaya - sweet kiwi-like), molasses and lemongrass. Dense velvety body, prolonged and sweet aftertaste.

Score: 88



FAZENDA CHAPADÃO

Farmer name: Ciro Sousa Alvarenga

Region: Cerrado Mineiro

Altitude: 1 200 meters

ABOUT THE FARM

The history of Fazenda Chapadão began with Mr. Ciro, who dedicated himself to raising cows for milk production. His sons, Gustavo and Rodrigo, helped whenever possible, while also studying in the city.

Ciro already had a small coffee plantation, but he leased it because he didn't have time to work on it due to the exhausting routine of milk production, which took up the whole day, seven days a week, and wasn't very profitable. When Gustavo finished his studies and returned to the farm in 2014, they both decided to dedicate themselves exclusively to coffee cultivation. They sold all the cows and expanded the plantation.

In 2018, Rodrigo decided to leave his job in the city and also joined the farm. Since then, the family has been committed to seeking coffee quality, adopting new post-harvest methods and investing in new varieties. They cultivate the Catiguá, Yellow Bourbon, Paraiso and Yellow Catuaí varieties.

The coffee is stored in its husk, which prolongs and improves its quality. A sustainable practice adopted is



the cultivation of Brachiaria (cow food) between the coffee plants, as it enriches the soil with the organic material produced, reduces erosion, controls nematodes (small insects that live in the roots of coffee plants and eat fertilizers) and protects young plants against the wind.

As a result of dedication, Fazenda Chapadão has stood out in the production of specialty coffees, receiving quality awards. To further strengthen the business, the family opened a roasting shop on the farm, deepening their knowledge of coffee and ensuring an authentic and affordable product.

The family shares one main purpose: to make specialty coffees more accessible and allow more people to enjoy exceptional quality coffee.





CERRADO MINEIRO REGION

Coffee from Cerrado Mineiro has an intense flowering time and uniform ripening as a result of perfect climatic conditions.

Climatic characteristics are generally hot, humid summers and mild to dry winters. Ideal temperature range for the growth of Arabica varieties.

The Cerrado Mineiro region is in the northwest of the State of Minas Gerais. The history of coffee in the Cerrado Mineiro Region dates to a time when producers in traditional coffee regions had to seek new locations outside the area of frost incidence in the past. Authentic Cerrado Mineiro coffee has intense aromas ranging from caramel to nuts, with delicately citrusy acidity and a long-lasting chocolate flavor.

Topography: High altitude plateau Altitude: 900 to 1.200 meters

Soil: Latossolo red

