

SPECIALTY I

Farm: Fazenda Tamboril & Morada do Sol

Variety: Arara

Process: Natural

Profile: Notes of dried fruits, plum jam, dark chocolate, a juicy finish, and a honey-like mouthfeel.

Score: 84



Fazenda Tamboril & Morada do Sol



Altitude: 1.100 -
1.400 m

Farmer: Elen Moraes
& Jose Ladslau

Region: Cerrado
Mineiro

In this natural processing technique, drying starts on concrete patios under strong sunlight and finishes on African drying beds, where the beans continue to dry until they achieve the perfect moisture level. This method highlights the sweet and fruity notes, enhancing their flavor profile while making the process to last longer, which results in a prolonged aftertaste on the cup.

CERRADO MINEIRO REGION

Located northwest of Minas Gerais, has a well-defined climate, with hot, rainy summers and dry, mild winters, favoring uniform development of coffee cherries, resulting in a high-quality cup. Producers in this region do big business. The farms are like an industry, so the lots have many bags with the same profile.

The history of coffee dates back to when producers in traditional coffee regions had to seek new locations outside the frost-incidence areas, mainly in Parana, which suffered a lot from frost.

With an innovative and sustainable approach, Cerrado Mineiro stands out for having the country's largest certified area of regenerative coffee farming, with almost 30 thousand hectares adopting practices that preserve the environment.

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.

Soil: latosol red.

