

FEATURED COFFEE

FAZENDA PASSEIO

CHARACTERISTICS

AROMA: AMARETTO

FLAVOR: WALNUT BROWNIE
AND MILK CHOCOLATE

AFTER TASTE: GRAPEFRUIT

ACIDITY: MEDIUM

BODY: CREAMY

ORIGIN

COUNTRY: BRAZIL

REGION: SUL DE MINA

SOURCE: FAZENDA PASSEIO

PROCESSING: PULPED NATURAL

ALTITUDE: 1200

VARIETALS: YELLOW CATUAI, MUNDO
NOVO, ACAIA



ADDITIONAL INFORMATION

Fazenda Passeio is located in the southern part of Minas Gerais, where an abundance of specialty coffees are grown. Headed by Rodolfo Henrique Vieira Ferreira, the estate focuses on not only the production of fine coffees, but the preservation of the surrounding environment. Currently 130 hectares are devoted to the production of coffee. The Vierira Ferreira family has been producing coffee in the region for over three generations. Their aim is to improve and increase productivity with respect to the environment and the local workforce, which is a large part of the operation. There is a strong emphasis on social improvement as well. All of the local workers receive social support, such as schooling for their children, workforce training, and environmental education.

The coffee is picked by hand. This can be quite rare for Brazil. The coffee is pulped the same day to avoid the possibility of fermentation. It is then dried on the patio for a few days before it is placed in the mechanical drier to finish. The coffee is rested for 45-60 day and then sorted to eliminate defects before it is readied for export.