







BRAZIL: SAO SILVESTRE ESTATE BLEND

-  Cerrado, Sao Silvestre, Brazil
-  Caramel, Milk Chocolate, Nut
-  Natural
-  Blend
-  1.200 M
-  Harvest End of May to August

TRACEABILITY

Sao Silvestre, Cerrado Region | 40 farm workers | Farm size is 400 hectares | 2 million trees | Nearest town of the Farm: Serra do Salitre.

STORY

The Producer: The Andrade family history began in 1901, with their ancestors at Capim Branco Farm, in Carmo do Paranaíba, High Cerrado, state of Minas Gerais. With the aim to produce high quality coffees, the new generation of Andrade family established their farms in this region during the 70's.

In the early 90's, with the need for expansion, the brothers acquired São Silvestre farm in Serra do Salitre, state of Minas Gerais, this farm produces high quality coffees because of its climate and altitude between 1.100 and 1.200 meters.

Combined with the natural conditions of the region, the correct management of crops, crop planning and post-harvest with selection criteria of cherries, grains and natural drying, the results are excellent quality, award-winning beans, appreciated worldwide.

The volcanic soils are perfect for growing Yellow Icatu, Yellow Catuaí and Red Catuai varieties, which thrive here and accounts for the majority of the farm's yield. This is where Brazil's best natural coffee beans are produced.

In 1991 through the initiative of twelve producers, who envisioned the opportunities that investing in the quality of the coffee would bring, they founded the BSCA (Brazil Specialty Coffee Association) that supports all small coffee producers in the region, not only that, it also helps producers improve quality, which improves sustainability.

BRAZIL: SAO SILVESTRE YELLOW ICATU CARBONIC MACERATION

The Art of Production: A blend of varieties was used for this lot. The coffee cherries were harvested by a mechanical harvester. The ripe and unripe cherries were separated from the floaters by density. The ripe cherries were separated from the unripe through an electronic selection machine. After fermentation, the cherries went straight to patios to slowly dry.

The Region: Sao Silvestre is situated within the Cerrado region. Cerrado covers an area of 2.045 million kilometers and is a vast tropical ecoregion of Brazil.

In Spanish, the word cerrado means closed, shut, thick or dense, but in Brazil, the word has been used to describe an arid ecosystem and all the native species that are adapted to live in its seasonally variable climate.

Meaning of Sao Silvestre: Immaculate Wildness – Because of its natural beauty and good climate. Name of the river passes the farm: Paranaíba.

MARKETING MATERIAL FOR USE

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