

ABOUT THE COFFE ORIGIN

CHAPADAS DE MINAS

Minas Gerais - Brazil



The Chapada de Minas is a small and beautiful region with stunning topography shaped by plateaus and river canyons. The flatter plateau areas promoted the mechanization of the region's coffee plantations. Coffee cultivation began in the 1870's, which brought significant economic benefit to the region by increasing employment opportunities. Among all coffee regions, this area is the most important for small producers and is essential to the local economy.

Most of the coffees from Chapada de Minas are natural processed, but washed coffee processing is growing and has become a very interesting alternative for small and large producers.

GROWER

Ricardo Tavares

Primavera

FARM FACTS

ORIGIN: CHAPADAS DE MINAS

ALTITUDE: 1000 meters

COORDINATES: -17.673333 / -42.294194



Following his father's footsteps, producer Ricardo Tavares has dedicated his life to the coffee industry. As an innovator, he promotes and supports new coffee practices.

Fazenda Primavera is located in the municipality of Angelândia, Minas Gerais. The farm altitude is between 1000 to 1050 meters above sea level, which promotes the cultivation of specialty coffee. Furthermore, the climate also provides favorable conditions with average temperatures between 20 and 24 °C annually and precipitation of 1,000 to 1,300 mm. Fazenda Primavera has state of the art installations including a 24,000 m² drying patio, 14 electric dryers, and equipment for processing fully washed coffees. The farm cultivates predominately Red and Yellow Catuaí (95%), but it has slowly been introducing new varieties such as Mundo Novo. The farm certificates include Fair Trade, Rainforest Alliance, UTZ, Minas Coffee and Brazilian Specialty Coffee Association.

CUPPING CHARACTERISTICS

AROMA: Herbal

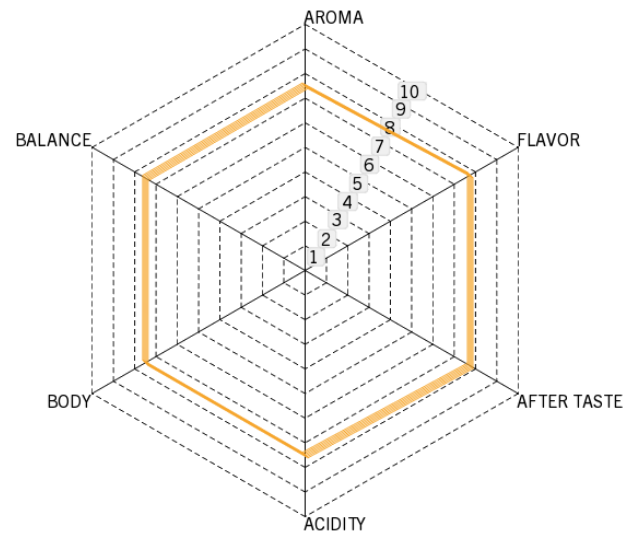
FLAVOR: Honey, Herbal

AFTER TASTE: Tart

ACIDITY: Citrus

BODY: Light Body

BALANCE: Balanced



PRODUCTION CHARACTERISTICS

BAGS: 17

PACKING: 59 Kg GrainPro

ORIGIN: CHAPADAS DE MINAS

COFFEE VARIETY: YELLOW CATUAÍ

PROCESSING: Fully Washed

HARVEST: July - October / 2015

LOT: P103565 #1

WAREHOUSE: EBL LA

CERTIFICATIONS



7890 Peter Road Suite G-100
Plantation FL 33324 USA

Phone +1-954-990-7428
Fax +1-480-772-4977

www.allycoffee.com