

MICRO LOT - L42

Farm: Morada da Prata

Region: Alta Mogiana

Altitude: 800 – 1.100 m

Variety: Yellow Bourbon

Process: Natural

Profile: Pronounced acidity, stone fruits like plum, sweet, caramel, red berries, nuts, well balanced

Score: 85

MICRO LOT

Microlot coffees are small quantities of coffee beans grown, harvested and processed in a special way.

They are known for their high quality, exclusivity and unique sensory profiles.



MORADA DA PRATA

In 1936, Plínio Adams acquired Fazenda Morada da Prata, managing it until 1965. After his death, his widow, Adélia, passed the farm's management to their daughter, Maria Helena, in 1968. During the 1970s, the farm focused on cultivating coffee, soybeans, and corn. In 2010, Maria Helena's son, Arnaldo Adams Ribeiro Pinto, took over the farm and shifted its focus to specialty coffee production, winning awards for quality. The farm spans 456 hectares, with 150 hectares dedicated to coffee, 45 hectares to sugar cane, and the rest to pastures, eucalyptus, and preserved native forests. The rich, clayey soil is ideal for coffee cultivation, and the farm practices regenerative agriculture and sustainability.

Since 2016, they have reduced chemical use, producing organic compost and planting trees to attract natural predators of coffee pests.





ALTA MOGIANA REGION

Alta Mogiana is one of the most traditional regions of Brazilian coffee production, with a history of over 100 years dedicated to coffee cultivation. The arrival of immigrants, predominantly Italians, boosted production, consolidating the region as one of the centers of high-quality coffee in the country.

The territory of Alta Mogiana extends across municipalities in two states, with eight cities in Minas Gerais and fifteen in São Paulo. Its landscape is a mountainous plateau, with forests and altitudes ranging from 800 to 1 100 meters. The region's climate favors coffee cultivation, with average monthly temperatures around 21 °C in the summer and 17 °C in the winter, which provides a slow and uniform ripening of the fruits, preserving their sensory characteristics.

Producers founded Alta Mogiana Specialty Coffee (AMSC) to organize further and strengthen the sector. This association supports local coffee production by guiding producers on good agricultural practices, quality control, and improving post-harvest processes. In addition, AMSC works to preserve the identity of the region's specialty coffees, which stand out for their intense aroma, acidity, and striking flavor.

ALTA MOGIANA REGION

The local microclimate is quite specific. Low clouds during winter mornings make this mountain edge wetter and cooler. The rainfall pattern is balanced, with around 1,500 mm/year.

With its consolidated history, fertile soil, and favorable climate, Alta Mogiana continues to be a reference in cultivating specialty coffees, keeping the tradition alive, and raising the standard of Brazilian coffee production on the international market.

