



Flor de Jasmin

Region: Triangulo Mineiro

Fazenda Chapadão

Variety: Catigua

Process: Natural

Altitude: 1200 m

Profile: Floral and fruity, bright acidity, full-bodied, fresh, notes of orange, coffee blossom, jasmine, and lemongrass; a complex and balanced coffee with a slightly exotic character

Score: 85





FAZENDA CHAPADÃO

ABOUT THE FARM

The history of Fazenda Chapadão began with Mr. Ciro, who dedicated himself to raising cows for milk production. His sons, Gustavo and Rodrigo, helped whenever possible, while also studying in the city.

Ciro already had a small coffee plantation, but he leased it because he didn't have time to work on it due to the exhausting routine of milk production, which took up the whole day, seven days a week, and wasn't very profitable. When Gustavo finished his studies and returned to the farm in 2014, they both decided to dedicate themselves exclusively to coffee cultivation. They sold all the cows and expanded the plantation.

In 2018, Rodrigo decided to leave his job in the city and also joined the farm. Since then, the family has been committed to seeking coffee quality, adopting new post-harvest methods and investing in new varieties. They cultivate the Catiguá, Yellow Bourbon, Paraíso and Yellow Catuaí varieties.

The coffee is stored in its husk, which prolongs and improves its quality.



A sustainable practice adopted is the cultivation of Brachiaria (cow food) between the coffee plants, as it enriches the soil with the organic material produced, reduces erosion, controls nematodes (small insects that live in the roots of coffee plants and eat fertilizers) and protects young plants against the wind.

As a result of dedication, Fazenda Chapadão has stood out in the production of specialty coffees, receiving quality awards. To further strengthen the business, the family opened a roasting shop on the farm, deepening their knowledge of coffee and ensuring an authentic and affordable product.

The family shares one main purpose: to make specialty coffees more accessible and allow more people to enjoy exceptional quality coffee.

