



Chocolate do Brasil NY2

Region: Triangulo Mineiro

Fazenda Pereira

Variety: Mixed

Process: Natural

Altitude: 942 - 1094 m

Profile: Chocolaty, sweet, caramel, creamy body

Score: 84



This coffee is NY 2, which assures us that there are no more than 4 visible defects in a 300-gram sample. This small number of defects would be unnoticeable in most cups, ensuring a consistent and delicious flavor



Enivaldo Marinho Pereira

ABOUT THE FARMER

After years of experience in the coffee industry, producer Enivaldo Marinho Pereira acquired his first farm, Fazenda Cruzeiro, in 1998. Initially, the 60-hectare farm focused on selling coffee seeds and seedlings. Two years later, the business expanded, and he began planting and cultivating coffee, leading to the formation of the Pereira Specialty Coffee Group, which today has 280 hectares.

The Pereira family's history is based on science and innovation. Enivaldo and Denise, his wife, who are the founders, passed on this enthusiasm and knowledge to their children, Eduardo and Roberta, who introduced new post-harvest processing techniques and soon expanded into the production of specialty coffees. The Pereira Group has three farms integrating the entire coffee production chain, from seed production to post-harvest processing.



This dedication has resulted in regional and national recognition awards.

The secret to quality?

All you need to do is treat the coffee plants with love, good nutrition and extreme care in post-harvest techniques.

The family also prioritizes sustainability, investing in technology and innovation to produce high-quality coffee, preserving the environment, and reinforcing its commitment to nature. The Pereira Group preserves 40% of its farms area in the Cerrado biome with native forest.