



Micro Lot III

Region: Triangulo Mineiro

Fazenda Pereira

Variety: Acauã Novo

Process: Anaerobic Fermentation

Altitude: 1000 - 1200 m

Profile: Yellow fruits, peach, pineapple, citric acidity,
creamy body

Score: 87



Process

Coffee processed using an experimental fermentation method, ripe cherries were washed through the wet flotation washer to remove floaters (overripe and unripe).

After separation, the ripe cherries were transferred to fermentation tanks, where the lot underwent an intense, induced, and carefully controlled fermentation process.

Fermentation

An induced aerobic fermentation was carried out in tanks using four different yeast strains, with one strain applied to each treatment (separated in 4 stages). The objective was to enhance and standardize the fermentation process. Fermentation lasted 48 hours.

Drying

The coffee was dried on asphalt and concrete patios, spread in thicker layers to promote a slower, more even drying. The coffee was turned manually using an iron rake throughout the days. Drying continued uninterrupted until the desired final moisture content was reached.

- Drying time: approximately 21 days
- Final moisture content: 11.5%–11.8%



Enivaldo Marinho Pereira

ABOUT THE FARMER

After years in the coffee industry, producer Enivaldo Marinho Pereira founded Fazenda Cruzeiro in 1998. What began as a 60-hectare farm focused on coffee seeds and seedlings later expanded into coffee cultivation, forming the Pereira Specialty Coffee Group, which today manages 280 hectares.

Driven by innovation, the Pereira family combines science, technology, and advanced post-harvest techniques to produce high-quality specialty coffees. Their dedication has earned regional and national recognition awards.

Sustainability is also a key focus, with 40% of the farms preserved as native Cerrado forest, reinforcing the family's commitment to environmental preservation and responsible coffee production.



This lot was designed to enhance sensory complexity and promote the development of aromatic compounds. The result is a coffee with a fruit-forward profile, pronounced acidity, and high aromatic complexity.

Triangulo Mineiro

ABOUT THE REGION

Triângulo Mineiro, part of Brazil's Cerrado Mineiro coffee region, is one of the country's most important Arabica-producing areas. Its high plateaus, dry climate, and controlled seasons create consistent, high-quality coffees with a sweet, balanced profile. The cup is typically full-bodied with notes of chocolate, caramel, nuts, and dried fruits,

