

Brazil Fazenda Cafe Cambara Terra Preta Microlot Sample #0460/13

Pulped Natural - (60Kg)

Fazenda Cafe Cambara

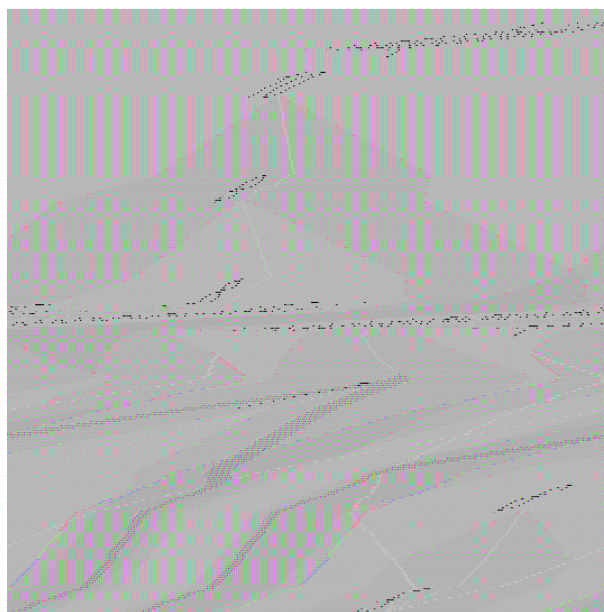
Region	Carmo de Minas, Sul de Minas	Screen Size	16 / 18
Altitude	1000 - 1300 metres above sea level	Process Method	Natural
Soils	Rich fertile soil	Bag Type	Grain Pro Inners
Farm Size	120 hectares	Exporter	SMC - Comercial e Exportadora de Cafe S/A

Coffee Profile

Lot Number	002/1346/0258/GP	Screen Percentages	80% - 15
Crop Year	2013/2014		4% - 14
Bean Appearance	Green/Yellow		16% - 10PB
Bean Density	68.7 Kg/hl	Cupping Notes	Very sweet cup with soft stone fruit, honey and floral notes up front. Deep rich creamy body moving to a long toffee, cream and hazelnut finish. Well balanced with a soft stone fruit acidity.
Moisture Content	9.4%	Optimal Roast	Best suited to a gentle light-medium roast to preserve the delicate fruit and floral notes.
		Cupping Score	Internal Score: 83.25

Flavour Profile

Fragrance / Aroma	7.5
Flavour	7.5
Aftertaste	7.75
Acidity	7.25
Body	7.75
Balance	7.75



Estate Background

Our partner farm is Fazenda Cambara, all coffee has been grown on their estate which is located in Carmo de Minas, south of Minas Gerais. The region is known for its climate, altitude and soil, all ideal for specialty coffee production. According to the owner, Algênio Castro, the secret for the success is fertile land and the junction of man's dedication coupled with the forces of nature. The name Cambará originated from a native and abundant tree on the property, with very peculiar characteristics, such as silver leaves, tortuous trunk and very sturdy. The Cambará only grows in fertile soil and its grandeur stands out across the landscape. This story starts at the end of the 1960's with the death of Mr. Joaquim Junqueira Ferraz, patriarch of the family. The family farms were divided amongst Mr Joaquim's sons. Neuza Ferraz de Castro, the youngest, inherited the property that would become Fazenda Cambará and a story of passion, dedication and success followed. Neuza and her husband Algênio Batista de Castro, electrical engineer, took over the farm and expanded the coffee growing. However, in 1975, Algênio passed away in an accident. Continuing this story of love and dedication, Algênio Ferraz de Castro, his son, left Rio de Janeiro where he was born and finished his studies to take over the administration of Fazenda Cambará, at 16 years old. Today, Algênio runs the farm and his interest and dedication reveal his real call and talent for work on the land. All phases of production of specialty coffee on Fazenda Cambará count on agronomic supervision. The harvest follows the highest standards, being made between the months of May and September, peaking in July. The coffee produced is favoured by exceptional weather conditions in the region and the region is now internationally recognized for its high quality.