



**SOUTHLAND MERCHANTS**  
TASTE THE ORIGIN

## Pedra Bonita Farm

**GGrower:** Elio Uliana

**Farm:** Pedra Bonita

**Region:** The Mountains of Espirito Santo

**Altitude:** 850 - 950 MASL

**Packaging:** 30 Kg specialty paper bag with liner

**Variety:** Yellow Catuai and Catucaí 785

**Process:** Pulped Natural, Fully Washed

**Harvest:** September - December

### Farm Info



Pedra Bonita farm is situated in the district of Brejetuba, high on the mountains of Espirito Santo state. The growers, Elio and Silezia, inherited the farm from Silezia's parents and today they together cultivate the farm's 20 hectares.

The land's main activity has always been producing commercial coffee. However, in 2005, the Uliana family discovered specialty coffees, through a local coffee competition. Since then, they got fascinated about it and knowing about new market opportunities, they decided to begin investing in specialty coffee production.

Currently, Pedra Bonita farm is totally focused on specialty coffee production, instead of commercial ones. This change has increased the family's income and also improved their lifestyle. Because of this change, their production increased 10% in the last three years, they were able to buy land next to their property and to make investments in infrastructure improvements.

"Our specialty green coffee bean has attracted an array of awards and has enabled, in a few short years, a better economic situation for our family that has much value" says Elio. About their post-harvest process, usually with at least 70% of the ripe cherries, the coffee is taken to the washer/wet sorter when ripe and green cherries will be separated. Right after, they go to the depulper, where the skin of ripe cherries is removed. Finally, after the mucilage, the beans are taken to be dried in greenhouses, in thin layers, being turned every hour.

All this work on Pedra Bonita farm stands out for its cleanliness, the quality of the machinery and the extreme care of the producer.

**Are you a coffee lover and want to know more about this imported coffee?**

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