



SOUTHLAND MERCHANTS
TASTE THE ORIGIN

Anahy Farm

Notes: Choc and nuts with good body

Grower: Small scale growers

Region: Alta Mogiana

Altitude: 800 meters

Packaging: 30 Kg jute bags

Variety: Catuai and Mundo Novo

Process: Natural

Harvest: July-September



Anahy

Located in the northeastern region of the Sao Paulo state, the region has elevations between 800 and 900 meters above sea level and an average annual temperature of 20°C, with a hot and humid summer. These elements add favorably to the coffee bean ripening and currently for the production of grains that have been reaching very high scores in the classification tests of the Brazilian Association of Special Coffees.

There are many advantages to planting coffee in this region. First, much of Mogiana's crops are grown on small farms, which are supported by a very established local infrastructure, besides easy access to new technologies. Second, it is possible to count on skilled labor and reliable roads to further facilitate the transport of the region's coffee production. These are some of the main factors to the production of high quality coffee.

Other important components that guarantee the excellence of these beans are: the careful treatment given by the producers, opting for selective harvests and using drying methods that value the grains; the strict monitoring of the production which ensures its homogeneity.

Alta Mogiana produces brazilian coffee beans with notes of chocolate and nuts, with a velvety and creamy body and a medium and very balanced acidity.

Are you a coffee lover and want to know more about this imported coffee?
We are coffee merchants and passionate about connecting you to our farmers.
Click [here](#) to get in touch with us right now!

