



SOUTHLAND MERCHANTS
TASTE THE ORIGIN

DETAILS

Grower: Ricardo & Leonardo Tavares
Farm: Matilde Farm
Region: Chapada de Minas
Altitude: 1060 MASL
Packaging: 30 Kg specialty paper bag with liner
Variety: Red and Yellow Catuaí, Yellow bourbon
Process: Natural, Pulped Natural, Honey, Washed
Harvest: August - november



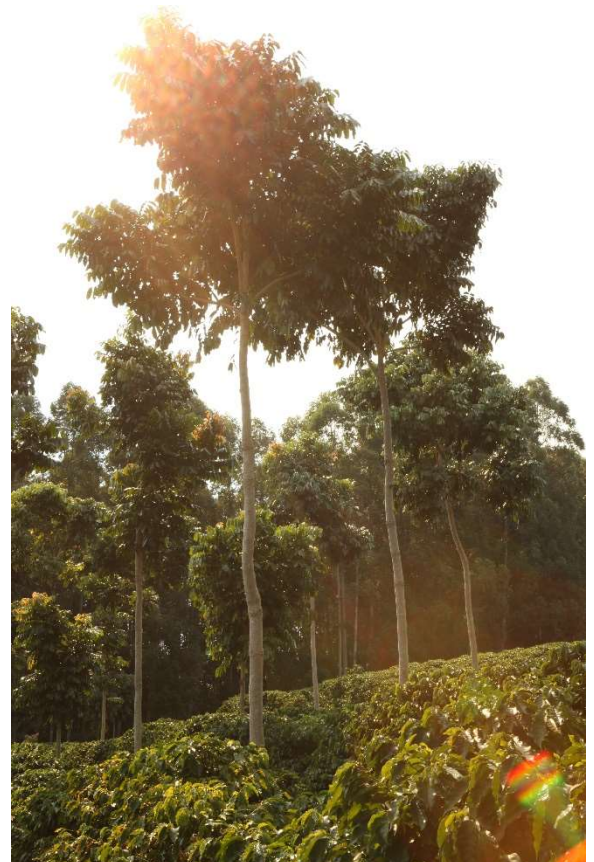
FARM INFO: MATILDE FARM

Located in the region of Chapada de Minas Gerais, Matilde farm has 550 hectares of coffee planted at an average altitude of 1060 MASL.

They are the 3rd. generation in coffee and are doing a brilliant job on specialty coffee farming. One of their farms came 1st Place at COE 2018 and 2nd place at COE 2019.

The region, Chapada de Minas, is mountainous and with a landscape that mixes Cerrado and Rain forest vegetation, which gives a lush and diverse biodiversity.

With high relative humidity, a climate quite like Central America, and clay soil, the farm's climate intercalates dry and consistent rain periods, where coffee is planted in both flat and slight lumpy lands and has streams and rivers in all its extension.



Connecting coffee Growers with coffee Lovers
Follow us: @southlandmerchants





SOUTHLAND MERCHANTS
TASTE THE ORIGIN

Throughout the farm there are coffee crops shaded by mahogany trees, which provides a slower cherry maturation, highlighting the sweetness and unique characteristics in the cup. Alongside the weather, the coffee is harvested at its fully ripeness, through a meticulous and efficient mechanized picking, and processed with the utmost care. Either Naturals, Pulped Naturals or fully Washed Matilde's coffees are known for their clean, sweet, velvety body and unique acidity. Consistent supply with a high ability to repeat quality standards every year the farms has an experienced and long-term staff which contributes to its success.

Next to Matilde, they have a social project "Promoting Life and Health in the Countryside", which covers about 100 families in the region and the farm's employees. Its main objective is to provide medical care, nutrition seminars, vaccination, illness prevention, first aid, elderly and women health support and much more.



REGION INFO: CHAPADA DE MINAS

The Chapada de Minas is a small and beautiful region with stunning topography shaped by plateaus and river canyons. The flatter plateau areas promoted the mechanization of the region's coffee plantations. Coffee cultivation began in the 1870's, which brought significant economic benefit to the region by increasing employment opportunities. Among all coffee regions, this area is the most important for small producers and is essential to the local economy.

Most of the coffees from Chapada de Minas are Natural processed, but Washed coffee processing is growing and has become a very interesting alternative for small and large producers.



Connecting coffee Growers with coffee Lovers
Follow us: @southlandmerchants

