



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

## Matilde Farm

**Grower:** Ricardo and Leonardo Tavares

**Region:** Chapada de Minas

**Altitude:** 1,060 MASL

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

**Variety:** Red and Yellow Catuai, Yellow Bourbon,  
Geisha, Arara

**Process:** Natural, Pulpel Natural, Honey and Washed

**Harvest:** August - November



## Farm info



The paths of Ricardo Tavares have always been led by coffee farming. This story started with the work and dedication of the family's patriarch, Sr. Aprigio Tavares Jr, someone who was never afraid, and in 1973 started a beautiful work throughout the coffee production chain. The loyalty in the business world is a consequence of his professional origins, as a gift from his DNA.

As a result of all this effort, Ricardo is considered one of the most respected producers in the coffee world. He has the status of "successful entrepreneur" and is a producer with quality attested certificates. In 2018 he was the world champion of the Cup of Excellence competition, when his son Leonardo Tavares was in charge of the family's farms. This is a successful story that multiplies from a generation to the other ones. The family is the 3rd generation in coffee growing and are doing a brilliant job on specialty coffee farming.

Located in the region of Chapada de Minas, Matilde farm has 550 hectares of coffee planted at an average altitude of 1,060 MASL. This region is mountainous and with an incredible landscape that mixes Cerrado and Rain Forest vegetation, which gives it a very lush and diverse biodiversity.

With high relative humidity, a climate quite like Central America, and a clay soil, the farm's climate interleaves dry with consistent rain periods. The coffee is planted in both flat and slightly lumpy lands which have streams and rivers in all its extension.

Throughout the farm there are coffee crops shaded by mahogany trees, which provide a slower cherry maturation, highlighting the sweetness and other unique characteristics in the cup. The farm has an experienced and long-term staff which totally contributes to its success, having also a consistent supply with a high ability to repeat quality standards every year.





Keeping up with the weather, the green coffee is harvested at its full ripeness, through meticulous and efficient mechanized picking, and processed with the utmost care. Either Naturals, Pulpel Naturals or Fully Washed, Matilde's coffees are known for their clean, sweet, velvety body and unique acidity.

Near Matilde farm, they have a social project named "Instituto Solidario", which covers about a hundred 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's health support, arts and sports and much more.

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