



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

## Mumbuca Farm

**Grower:** Luciana Pereira Avincula  
**Region:** Mantiqueira de Minas  
**Altitude:** 1,100 MASL  
**Packaging:** 30 Kg specialty paper bag  
**Variety:** Red and Yellow Catuai, Arara  
**Process:** Natural and Fermented Natural  
**Harvest:** May to September



### Farm info



Mumbuca farm's owner is Luciana Pereira Avincula and she has been married to José Francisco since 2002. Together they have two children, Veronica and Nahomy. Luciana was born in Lambari city, in the region of "Mantiqueira de Minas" amidst the coffee culture, which has always been the family's tradition. Her maternal grandfather was one of the pioneers in the coffee cultivation in Lambari. Her father was also a coffee grower and since she was a kid she has helped in the harvest and the post-harvest.

When Luciana got married, her husband had a small coffee plantation, and with a lot of effort, they increased the production within the years. During a lot of time, she has worked away from the farm in order to help to cover the costs, and her husband has done the same for two years. But the love for the coffee has spoken louder, and nowadays they live exclusively by the coffee.

Since 2017 Luciana has been part of Amecafe Mantiqueira, something that changed her vision and her life, because after it, she has done a lot of courses in order to acquire new knowledge, techniques and improvements. Luciana and José Francisco have started knowing more about specialty coffee, and at first they thought it would not be achievable for them. But with this new knowledge acquired, they discovered that they were already producing specialty coffee, even though they didn't know it before, because of the altitude of their land, which is between 1100 to 1180 MASL.



Then, they realized the only thing they would have to do was to work harder to improve their results. They have started to take better care of their post harvest, which is necessary to the good final result. They have bought a new washer to separate the float, which provides a more uniform drying of the beans. The drying is done in a cement yard and in a rotary dryer, always at low temperature, taking care to not lose the quality of the coffee.

Nowadays, they work with their coffee with much more care and affection. They are always doing their best to have increasingly better coffee. Their coffee trees are very well taken care of, and capable of producing excellent coffee, and they know it is up to them to carry this quality to the cup of the final customer.

**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.  
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