



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

## Biquinha Farm

### Details

**Grower:** Guilherme de Castro

**Region:** Mantiqueira de Minas

**Altitude:** 1,100 - 1,500 MASL

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

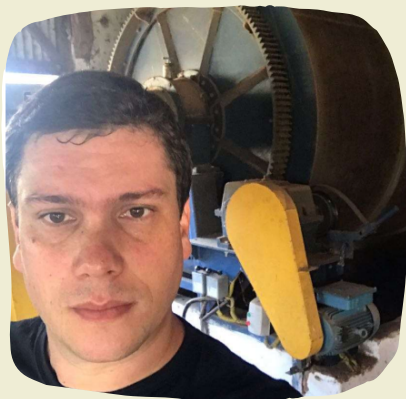
**Variety:** Red Catuai, Catuai 2SL and Acaia

**Process:** Natural

**Harvest:** August-November




### Farm info



Guilherme Franco and his family are the fourth generation of coffee growers. Guilherme is passionate about coffee, and some might say he has coffee in his blood. Inspired to grow quality coffee at high altitude and low latitude, he has studied Agricultural Engineering with a Master of Science. These studies have given him a foundation and a great knowledge to produce a spectacular coffee at an altitude of 1,500 meters.

Embracing the farmland, Guilherme was able to develop unique planting and post harvesting care methodologies to produce high quality coffee with a complex profile. Being able to open the market to Australia is a dream coming true for Guilherme and his family. When sharing these singular green coffee beans, Australia brings recognition to this special Brazilian region.

Biquinha farm is located in the township of Carmo de Minas, in the state of Minas Gerais. It has an area of twenty hectares, and preserves 20% of its area with native forest, composed of species such as Jacaranda and Taiuva. In the other sixteen hectares they cultivate around 130,000 coffee trees of Catucaí 2SL and Acaia varieties. The current coffee plantations were planted in 2009 and they are at full production capacity, achieving a production which goes from 600 to 1,200 bags of 60kg per year.



The property is divided into two parts: on the front they cultivate Catucaí 2SL, which is the flat part and where the harvesting is carried out mechanically. In the back part of the farm are the plots of Acaia variety, where the coffee are all harvested manually.

They have three regular employees who work at the farm throughout the year: Emerson, Dionisio and Marcus. For the harvest, they always count on an additional support of 10 to 15 people to help them to pick the coffee beans.

After the coffee is picked at Biquinha farm, it is taken to the post harvest in Lambari city (at another family farm), where it is washed and dried in a raised bed directly by the sun and also in greenhouses. After that the coffee rests for a period before being milled and bagged for exports.

Biquinha farm stands out for producing consistent coffees with high scores year after year, in the unique terroir of Mantiqueira de Minas region.

**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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