SOUTHLAND MERCHANTS
TASTE THE ORIGIN

DETAILS:

Grower:	Andre Aguila & Lilian Carrijo
Farm:	Aterradinho Farm
Region:	High Mogiana Mineira
Altitude:	1000 MASL
Packaging:	30 Kg specialty paper bag with liner
Variety:	Catuai and Catucai
Process:	Natural
Harvest:	July-October

Alta Mogiana

Brazil

● **Alta Mogiana Region**
○ Sao Paulo &
   Minas Gerais State

FARM INFO: ATERRADINHO FARM

In a traditional coffee farm family, Lilian Carrijo learned how to grow coffee with constant search for quality. She married Andre Aguila, who is also dedicate his life to coffee.

Lilian and Andre are the responsible for the crop and post-harvest part, where they take care of the whole process on the farm, with daily monitoring the processes.

Lilian is more focus on the farming part and Andre to cup and commercialize the coffee.

In 2019, Andre was the best coffee cup taster in Brazil and also won 1st place in the CoE, in addition to his biggest award being the birth of his first daughter!

Their coffees are harvest selectively, slowly dried on a cement terrace and rested for 30 days in big bags.

In addition to all the attention in the pre and post-harvest, they have been working to choose the right varieties for planting in their soil, and with all the details checked they looking forward to repeat what they did in 2019!

REGION INFO: ALTA MOGIANA

Located in the north-eastern region of the São Paulo state along the border with Minas Gerais, the region has elevations between 900 and 1,000 meters above sea level and an average annual temperature of 21 degrees Celsius. The gently rolling land, rich soil, the fresh water of the Rio Grande, and higher elevations make it a region well suited to coffee production.

Much of Alta Mogiana's crops are grown on small family-owned farms, which are supported by established local infrastructure and easy access to new technologies. Skilled labor and reliable roads further facilitate the transport of the region's coffee production.
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