



SOUTHLAND MERCHANTS  
TASTE THE ORIGIN

## São Francisco Farm

**Grower:** Tomas Eliodoro Costa

**Region:** Cerrado Mineiro

**Altitude:** 1,280 MASL

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

**Variety:** Yellow & Red Catuai, Catucaí, Mundo Novo, Topazio and Tupi

**Process:** Natural and Natural Fermented

**Harvest:** July - October



## Farm info



Tomas Eliodoro Costa considers himself a coffee grower since his childhood. His grandfather and his father were also coffee growers.

“Ever since I was a child, I’ve been hearing stories and stories related to coffee told by my family members.” - He says.

He is an agronomist and attended one of the greatest Universities in Brazil: ESALQ/USP (School of Agriculture “Luiz de Queiroz”/Campus of the University of Sao Paulo state, located in the municipality of Piracicaba ), something that he is very proud of having achieved.

Tomas and his family live in Campinas and every week he travels to the farm to check the production and see how the crops are going.

At Sao Francisco farm, he has great support from his farm manager, who has worked with him for the last nine years. He also can count on the help of one of his daughters, who lives in the municipality of Araxa (Minas Gerais state), she is a pharmacist with an emphasis on veterinary.

On holidays, he enjoys all the delights of rural life with his granddaughters, who love the woodhouse built at the farm sixteen years ago. He is so proud of his property, of the coffee grown there and of the people who make Sao Francisco farm such a special and recognised place in the region of Cerrado Mineiro.

