



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

Grünwald Farm

Grower: Levi Hammer

Region: The Mountains of Espírito Santo

Altitude: 1,050 MASL

Packaging: 30 Kg specialty paper bag

Variety: Red Catuai, Catuai 2SL

Process: Red Catuaí, Yellow Catuaí

Harvest: May-September



Farm info



The old house now serves as a coffee warehouse. It still has the decorations from last Christmas around the front door. Little Leucineia, regrets losing her "dollhouse," but everything has a good reason for the Grünwald Hammers. Next to the typical Pomeranian building is the family's new house, which is more modern, bigger and comfortable.

The two neighbouring houses illustrate the before and after of Levi Hammer, his wife Rosineia Grünwald, and their three children in the universe of specialty coffees. The quality of life has increased in the last seven years with the farmers' dedication to differentiated production.

The Farm Grünwald is in Alto Santa Rosa, a rural area of Itarana, in the Espírito Santo Mountains. The property is 35 km from the centre of town.

Levi Hammer's story begins in the region bordering Afonso Cláudio, about 1.5 km from where he lives. There is his father's farm, where he was born and where there was not much coffee.



When he was still 14 years old, the coffee grower already ploughed the land and planted the first crops with the help of a friend: "It was all with an ax, and after twenty minutes of work, my hands would blister", he remembers. Levi has known his wife, Rosineia, since he was a child, and remembers playing with her and other children in the pasture. In 1998 the two got married and started to manage the nine bushels of land given to them by her father, another prominent coffee grower in the region, Geraldo Grünewald.

Currently, the family has three plots of land cultivated with Arabica coffee, with a total of between 10 and 12 thousand plants. Of the total, seven hectares are used in loan, sharing the space with corn and bean plantations and pasture. Besides these areas, Levi Hammer touches a usufruct area, 500 meters away from his house, inherited from his mother, the Brandenburg family. Until seven years ago, when he did not yet have a pulper and a greenhouse, the producer peeled coffee with the support of his father-in-law, from whom he learned to make cherries.

Today, he produces, on average, 150 bags of specialty beans, which reach 86-point beverages. "Since then, the financial situation has improved, we have been able to invest in the property and build a more comfortable house," celebrates Hammer. The producers harvest practically twice during the year, with the beginning of the harvest in June and the end very close to a date that is highly appreciated by the family that keeps the language of their ancestors in their daily lives: December 25th.

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