



SOUTHLAND MERCHANTS
TASTE THE ORIGIN

DETAILS

Grower:	Quezia and Geovane Tavares
Farm:	Sitio Taquara
Region:	Caparaó – Matas de Minas
Altitude:	1000 metres
Packaging:	30 Kg specialty paper bag with liner
Variety:	Red e Yellow Catuaí
Process:	Natural, selective hand picking and dried in raised beds.
Harvest:	August - november



FARM INFO: SITIO TAQUARA

This story begins with Quezia's great-grandfather Elizeu Cardoso who first started to produce coffee in their farm and this knowledge has been passed on to the following generations.

Quezia and Geovane were born and raised in this extraordinary and passionate coffee environment. After long years into coffee as growers they came to know about the world of specialty coffee and were straight way interested to learn more what this was all about.

Hard working and persistence have always been part of their journey, and in 2015 they realised it was time to take their farm to another level and sought qualification and knowledge that lead them to produce great coffees with aromas and unforgettable flavours.

Quezia then decided to go ahead with a Q-grader certification to be able to have a better understanding of specialty coffee standards as well as grade their own produce, whilst her partner Geovane focused on the producing side of things learning and making all the effort to be able to implement the best practices, targeting the overseas market.



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"We want to further improve the quality and production of our coffee, invest in structure, courses and projects to make this happen. We do not just want to take our coffees to consumers, but our beautiful story and dedication for what we love doing, which is to produce high quality coffee. And may our children follow our example, and God willing, may they go even further" Quezia says.



REGION INFO: ALTO CAPARAO – MATA DE MINAS

With a distinct topography featuring rugged mountain terrains and large variations in elevation (between 400 and 1,100 meters above sea level) Matas de Minas makes a perfect region for growing specialty coffees. Because of its specific features, special care is taken in growing all the crops of the region. Coffee is harvested manually to select for only the most mature beans, the plants are planted with a wider spacing and so receive a higher instances of sunlight, only treated water is used for washing and pulping the beans, and drying is done meticulously and carefully. Together, all these factors favor the production of the highest quality coffees, full-bodied and with great nuances in both aroma and flavors.



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