



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

Pedra Preta Farm

Grower: Claudia Maria Carneiro Bustamante Santana

Region: Mantiqueira de Minas

Altitude: 1100-1350 MASL

Packaging: 30 Kg specialty paper bag

Variety: Yellow and Red Bourbon, Acaia, Catuai and Catucai 2SL

Process: Natural, Pulpel Natural and Fermented Natural

Harvest: May to September

Farm info



Claudia's history with coffee began more than 150 years ago, when her great-grandfather acquired a property in Pedralva-MG. He planted the first coffee plantation, and from there, their love for the culture has spread to the present day, with their children (the 5th generation) also starting to be interested in coffee.

Since she was a child, she has participated in the daily coffee business, however, life has made her follow other paths. She has lived for 16 years in Sinop-MT to take care of other family businesses and to practice the law profession. In 2017 she returned to her origins, she returned to live in Minas seeking to help her father and her sister Cristiana in the management of Pedra Preta Farm.

She started to dedicate herself fully to coffee farming, which she fell in love with even more. So, she started to focus on new knowledge aiming at quality, productivity, sustainability, well-being of the employees and environmental preservation. She has followed the steps of her father, Antonio Fortes Bustamante, a visionary, innovative farmer, who today, at 87 years old, still works tirelessly with many dreams and plans to carry them out.

Her family already has the tradition in growing specialty coffee in the Paraiso Farm, in Conceição das Pedras. They have received many rewards in contests such as BSCA (2nd Place in 2014), Best Cup Carmo Coffees (1st place in 2017, 3rd place in 2019), Minasul-Amam Varginha (2nd place in 2014), Cocarive Speciality Coffee Competition 2020 (2nd place Natural and 3rd Pulpel Natural), Florada Premiada of Três Corações, among others.





Pedra Preta Farm is located on the border of the municipalities of Jesuânia and Carmo de Minas, in the Mantiqueira de Minas region. They have coffees of the varieties: Yellow and Red Bourbon, Acaia, Catuai and Catuai 2SL.

Processing is predominantly of natural coffee, dried in a suspended terrace, traditional terrace, oven and dryer. Love, affection and all the necessary care, at all stages of the processes, is the differential that makes the coffee of the highest quality.

**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.
Click [here](#) to get in touch with us right now!**



Connecting coffee Growers with coffee Lovers
Follow us: @southlandmerchants