



SOUTHLAND MERCHANTS
TASTE THE ORIGIN

DETAILS:

Grower: Edílio Soares de Paula
Farm: Sítio Coqueiral
Region: The Mountains of Espírito Santo
Altitude: 800 ~ 1000 MASL
Packaging: 30 Kg specialty paper bag with liner
Variety: Red & Yellow Catuai, Cataguases, Paraíso Nanico Amarelo
Process: Fully washed and pulped Natural
Harvest: June-November



FARM INFO: SÍTIO COQUEIRAL

Sítio Coqueiral is located at the little town of Brejetuba, where Edílio's parents started growing coffee after a few years living in a nearby town. Edílio is the third generation of coffee growers and together with his two siblings and parents Lourival and Nilceia, they run the family farm. Edílio still remembers how rough and difficult those early days were.

"My father planted coffee uphill with no technique or preparation for picking. Back then there were no regular programmed pruning or any technology applied to our farming. When we thought we had to renew the crop, we would chop all trees down and plant everything back again.

Nowadays we are planting new areas and pruning when required for better productivity " says Edílio.



Edílio is married to Juliana, and from the top of the fields they have recently bought, they proudly celebrate the fact they are planting the new coffee trees of Catucaí varietal with help of friends and other family members.

"Can you see all this work? It was paid with one of the lots we sold to Australia. It was a coffee that would have been sold to our local market, which is less profitable, but when it was cupped by the customer in Australia they liked it and ended up buying it. We were really glad!" declares the producer.

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At Sitio Coqueiral, they take advantages of each of the varieties they grow, spreading throughout the year their harvest period, diminishing eventual climate changes impact as well as breaking up their income period. "The harvest starts in June and goes until end-November when we still have coffee maturing" says with excitement and joy Lourival (Edilio's dad), who's got all knowledge and history of the plots in the farm.

It only takes a quick look around the farm to realise the care and effort put on every little detail from their office premises with a beautiful garden, to the processing facilities such as dryer, greenhouse, chemicals and

tooling shed. Each thing in its place; good soil nutrition, the varieties chosen are also to assist not only in productivity but in soil sustainability.

REGION: THE MOUNTAINS OF ESPIRITO SANTO

The Montanhas do Espírito Santo region is dominated by small-scale coffee-growers and is characterized by the presence of growers who are actively engaged in the entire chain of the production process. Growers in Espírito Santo work with family members and build off of traditional knowledge to innovate and improve their quality of life and coffee. Located in the southern area of the Espírito Santo state, where mild temperatures 22oC and steep highlands (between 700 and 1,200 meters) favor growing Arabica coffees, this region produces a superb quality coffee with a round body, nice acidity, and fine sweetness. While the most common process for the region is Natural but Pulped Naturals are increasing in popularity.



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