



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

Bateia Farm

Grower: Valdeir Dalcin Tomazini.
Region: The Mountains of Espírito Santo
Altitude: 900-1200 MASL
Packaging: 30 Kg specialty paper bag
Variety: Catuaí 81, Catucaí 785
Process: Pulp Natural
Harvest: July to November



Farm info



Born and raised in the district of Bateia, in Castelo, (in the mountains region of Espírito Santo state) the grower Valdeir Tomazini, 47 years old, tells joyfully his grandfather's story. Mr. Thomas Tomazini, his grandfather and a coffee grower, at some point was not able to produce coffee in that region due the cold weather and the wind. Because of that, he decided to make a promise to himself: if that reality changed, he would bring an image of Our Lady from Italy. After that it didn't take long until the farm started growing coffee. Then, Mr. Tomazini fulfilled his promise and brought a Caravaggio image of Our Lady, the patroness of the community.

Nowadays, the care and treat with the agriculture is done by Valdeir and his family, his wife Maria da Penha, the children: Aline, 18, and Abner, 23, and his daughter in law, Fernanda, 23, who has dexterity and is excited about the new paths of the cost management of the farm. She controls activities in the fields and the improvement of the quality on the post-harvest.

The property currently has 22 thousand trees of coffee, which produces in average 250 sacks of coffee. The farm has already produced 300 sacks and the average of specialty coffee is still high, more than 35% of the production has 82 points and many lots with around 90 points. "Currently, we produce less coffee because we are renovating the plantation. A novelty here is the programmed pruning, which we have started now", says Valdeir.

The best time to harvest coffee with high quality in Bateia Farm is from September to October, when the harsh weather has already passed. "We know that this coffee is the best, because the aspects of the beans change, usually they are bigger. We can also notice, when pulping it, that the coffee is going to be of higher quality", tells the grower.

It is with pride that Valdeir shows the checks of the numerous contests won. The best beans don't last long there, they are quickly sold, because there is a good search for coffees with the productor signature. In one of the walls of the property it is confirmed, by the signatures of baristas and experts all around the world who visit the rewarded property, throughout the year. Valdeir tells the other part of this awards story with the pride of being someone who makes an enormous effort to learn and put in practice his learnings. He started to pulp coffee in 2001, but he has not taken part in any contest. In 2002, he started to take part in some contests and won some awards. In 2005, he was third place in a state contest, and in 2006 he was first place.

On the side of his father, Abner reveals that they are in constant evolution of the production. "The market of specialty coffee is very good and always needs news. Here in the property, we've been trying some varieties of Arabica coffee: the Caturra, the Castilho, Araras, Obatã and the Gesha. We know that some of them are standing out and we will plant them. Other, we will only be able to plant in a couple of years, because we are making tests with the help of researchers who attend our property and the region"

**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!**

