



**SOUTHLAND MERCHANTS**  
TASTE THE ORIGIN

## ANDIRÁ

*Notes: Cocoa Butter, Creamy, white grape, balanced body and good sweet.*

**Grower:** Small scale Grower  
**Region:** Mantiqueira de Minas  
**Altitude:** Around 1000 meters  
**Packaging:** 30 Kg specialty paper bags  
**Variety:** Yellow catuaí  
**Process:** Natural  
**Harvest:** July - september



## ANDIRA COFFEE

Andirá delivers the best of a classic Natural processed coffee from Mantiqueira de Minas and is Southland's all year around coffee. Andirá is named for Brazil's tupi-guarani (indigenous) name and exemplifies the consistent quality created by Brazil's seasoned farmers, who use all available technologies to advance production by growing coffees that offer balanced, smooth profiles, despite changing environmental conditions.

## REGION INFO: MANTIQUEIRA DE MINAS

Mantiqueira de Minas region is located in the southern part of Minas Gerais state, a region naturally gifted with unique conditions for the production of specialty coffees, with fertile soils, a predominance of sunlight and high elevations that vary between 900 and 1,500 meters. An area with exceptional terroir, producing singular coffees that year after year are prized in renowned coffee quality competitions like the Cup of Excellence, it encompasses the municipalities of Cristina, Olímpio Noronha, Lambari, Santa Rita do Sapucaí, among others and apart from Mantiqueira itself.



Mantiqueira de Minas is part of the Serra da Mantiqueira micro-region, which comprises over 7,000 coffee growers with an estimated output of 1 million bags; the first in Brazil to obtain the Geographical Indication seal for coffee in 2011, which indicates that coffees produced in this region have unique qualities and features that are essentially attributed to their origin.

Connecting coffee Growers with coffee Lovers  
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