SOUTHLAND MERCHANTS

TASTE THE ORIGIN

# Tomazini Farm

**Grower: Marcos Tomazini**

**Region:** The Mountains of Espirito Santo

**Altitude:** 900 - 1,000 MASL

**Packaging:** 30 Kg specialty paper bag with liner

**Variety:** Yellow and Red Catuai

**Process:** Pulped Natural

**Harvest:** June - December

## Farm Info

Tomazini farm is situated in Bateia district, in the mountains of Espirito Santo state, where they have 22 hectares producing around 500 bags (60kgs) of coffee per year. The farm also has other small-scale crops including yam, avocado, banana and mandarin.

Marco's third brother has encouraged him to continue growing and processing specialty coffees at Tomazini farm, as they would have great opportunities by using the hulling equipment of the farm. The turning point for them happened in 2018, when they got some awards in the local co-op competition and started to export their brazilian coffee beans.

Mr Antonio Tomazini purchased the property fifty years ago, and today, his son Marcos Tomazini is who takes care of the crops. Harvesting on the property is done selectively or generally with a minimum of 70% of the mature cherries, after which the coffee is taken to the washer, where the ripe, greens and the floaters will be separated. Soon afterwards they go to the depulper, where the skin of the mature cherries are completely removed and proceed to the mechanical demucilager, where part of the mucilage of the beans is removed. After this process, the beans are taken to dry in covered and semi-open greenhouses, on raised beds where they are spread in thin layers, bean by bean, being revolved hourly.

The farm is recognized for its excellence in quality and for being located in a region very privileged for its altitude, soil and climate, with a score index well above the average.

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