



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

## Sete Irmaos Farm

**Grower:** Bia and Luiz Antonio

**Region:** Cerrado Mineiro

**Altitude:** 920 MASL

**Packaging:** 30 Kg specialty paper

**Variety:** Catuai 99, Catuai 144, Red and Yellow

Catuai, Mundo Novo, Topazio and Acaia

**Process:** Natural, Pulpel Natural and Fermented Natural

**Harvest:** June-September

### Farm info



The story of this property begins with the idealism and humanism of Bia and Luiz Antonio's father. Beyond the books, the love for nature was between his passions. Even though he has lived his entire life in urban areas, he has always dreamed about having a rural property, where he could be with the family and near nature.

In 1998, he acquired the first tract of land of what today is Sete Irmaos Farm. He used to collect seeds on the field in order to plant them, and to spend long minutes admiring the beauty of the flowers and trees which were growing on that new land. He and his wife had seven children and always taught them how to have unforgettable moments and to understand the beauty of that place.

After years, the brothers Bia and Luiz Antonio decided to expand the property's area, and in 1998, they started a small project of coffee production, however, without abandoning the values that motivated their parents to buy the land. At that time, Bia, the youngest, was newly graduated in Agronomy, and facing the challenges of being in a space mostly masculine. She has assumed the management and was driving the daily farm activities.





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Over the last few years, the farm has gone through several stages of development. The first of them was the expansion of its production area in a sustainable way. To achieve this goal, they have increased the planting area in small modules, while they were building a modern infrastructure, incorporating cutting-edge technologies and always maintaining consistency to what they name “the four pillars of the enterprise”, which are: environmental preservation, social promotion, quality of production and economic sustainability.



In 2008 they had their first Rainforest Alliance Certification®. Since then, they have been implementing a series of changes in the administrative process as well as in the property management.

Nowadays the “Sete Irmaos Farm” has a mission to develop production activities in the scope of agribusiness, which are based on protection and respect for the environment, quality in the production and appreciation of people. In agreement, their vision for the future is to be one company of excellence and a regional reference in quality coffee production, adopting in all the stages of the production chain sustainability practices.



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"Sete Irmãos" farm is located in Araguari ( $18^{\circ}30'57.35"S$  -  $48^{\circ}20'49.06"W$ ), on the north region of "Triângulo Mineiro", west of the state of "Minas Gerais", the climate that covers the area of the farm is that of the Cerrado biome, that is, seasonal tropical, with two very well defined seasons - rainy, humid and hot summer (Oct-Mar), and dry and mild winter (Apr-Sep), with annual rainfall in the order of 1,700 mm/year.

The temperature varies between  $32^{\circ}\text{C}$  and  $12^{\circ}\text{C}$ , with low occurrence of winds. Although there is a big variation throughout the year, between the summer and the winter the average humidity is 60%.

The relief is mostly plain with the average altitude of around 920m. The predominant soil is the latosol, which is characterized by the red color, deep and well drained, with humus layers and weathered.

As a result, there is the production of coffee with unique sensory profiles. Strong aroma, full-bodied, with notes varying from caramel to nuts, light citrous acidity, sweet taste with traits of chocolat and long-lasting finish.

#### CULTIVATED VARIETIES

"Sete Irmãos" farm has began with the variety Catuaí 99 (15 ha), then the property has changed by the Yellow Catuaí 62 (47 ha), Mundo Novo (08 ha), Topazio (17 ha) and Catuaí 144 (09 ha). In 2022 the property is planning to plant the variety Acaíá.





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## POST HARVEST PROCESS

After the harvest, the beans are transported to the coffee washer, where they are separated in 3 maturation stages - cherry, “boia” and green. With that, in the variety cultivated, which one with its own characteristics and singular attributes, are produced in homogeneous lots with basically two kinds of processes: Natural and pulped cherry.

Seeking innovative sensorial nuances, the farm has been doing experiments for several years, using induced fermentation of some special micro-lots.

## CERTIFICATION

“Sete Irmãos” has been certified by the Rainforest Alliance ® since 2008, being the only property of the city of Agarauari with exclusive individual certification, not in a group of producers.

In compliance with the strict requirements of the Federation of Coffee Producers of the Cerrado, it is qualified to produce batches with the quality of the Denomination of Origin and the quality of the Cerrado Mineiro.

## SOCIO-ENVIRONMENTAL ACTIONS

The property constantly seeks to implement agroecological practices in its production processes. In 2019, “Sete Irmãos” Farm started an interaction project between coffee and beekeeping.

This is the placement of beehives during flowering to pollinate the coffee. To be in charge of the apiary care activities, the farm has partnered with women, family members of employees, who live on the property. The commercialization of honey produced represents a source of income for families.

The Farm has its own nursery where native seedlings are produced for practices of area recovery (reforestation), protection of springs and increase in species diversity in the legal reserve area.



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## REWARDS

“Sete Irmãos” Farm has participated for three consecutive years in the Coffee Quality Contest of Coocacer Araguari/MG, being awarded in 2019 with the 10th place, in 2020 it received two awards: the 1st place of the “Technical Jury”, and also the 1st place of the “Popular Jury”, and in 2021, the 1st place in the “Induced Fermentation” category.

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