SOUTHLAND MERCHANTS
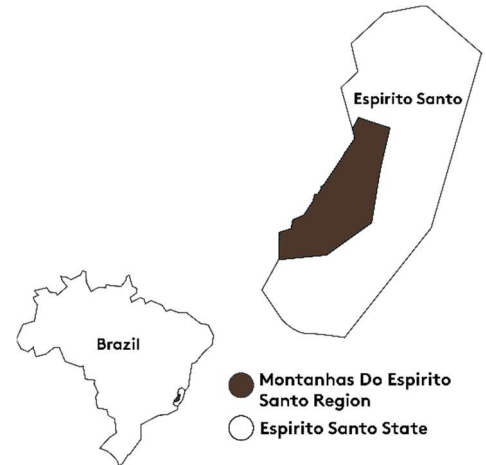## TASTE THE ORIGIN

Notes: Choc notes, pleasant sweet , malic acidity, good body and great aftertaste.

DETAILS:

Grower:	Marcus Tomazini
Farm:	Sitio Tomazini
Region:	The Mountains of Espirito Santo
Altitude:	900 - 1000 metres
Packaging:	30 Kg specialty paper bag with liner
Variety:	Yellow and Red Catuaí
Process:	Pulped Natural
Harvest:	Sept-december

Espirito Santo

Brazil

● Montanhas Do Espirito Santo Region
○ Espirito Santo State

FARM INFO: SITIO TOMAZINI

Sítio Tomazini is situated in the Bateia district in the mountains of Espirito Santo, where 22 hectares produce around 500 bags (60kgs) of coffee. The farm also renders other small-scale plantations including yam, avocado, banana and mandarin.

Mr Antonio Tomazini purchased the property 50 years ago and today, his son, Marcos Tomazini is the grower who take care of the plantation.

Marcos' brother, Clesiomar, established specialty coffee farming in the region. After two years of successfully establishing a solid operation, he passed away and left his machinery to his brothers. Marcos and Clesiomar's third brother encouraged Marcos to grow and process specialty coffee on the Sitio Tomazini with the opportunity the hulling equipment offered them. In 2018 was turning point for them when they first started to export their coffee to Australia through Southland Merchants.

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TASTE THE ORIGIN

REGION: THE MOUNTAINS OF ESPIRITO SANTO

The Montanhas do Espirito 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 Espirito 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 Espirito Santo state, where mild temperatures (73ºF) 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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