

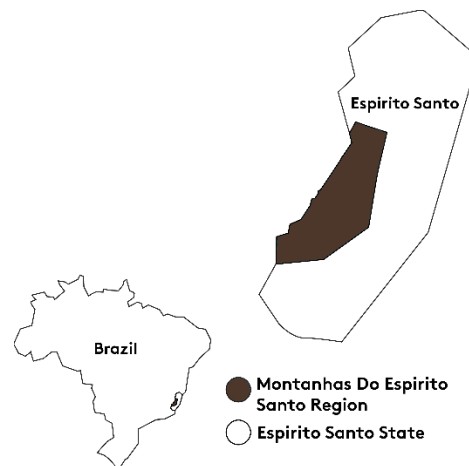


SOUTHLAND MERCHANTS
TASTE THE ORIGIN

APUA COFFEE

DETAILS:

Grower:	Small Growers
Region:	The Mountains of Espirito Santo
Altitude:	Around 1000 MASL
Packaging:	30 Kg specialty paper bag with liner
Variety:	Mix Varietals
Process:	Pulped Natural
Harvest:	Ago-October



APUA COFFEE

Apua delivers great quality of a classic Pulped Natural processed coffee from The Mountains of Espirito Santo and is Southland's all year around coffee. Apua is named for Brazil's tupi-guarani (indigenous) name and means "mountains". This is a very good example of what we can find on the beautiful mountains of Espirito Santo with great quality by the regional seasoned farmers, who are growing coffees that offer balanced, round body, nice acidity and good sweetness, despite changing environmental conditions.

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 farmers 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 and steep highlands (between 700 and 1200 MASL) favour growing Arabica coffees, this region produces a superb quality coffee with a round body, nice acidity, and fine sweetness. Pulped Naturals are increasing in popularity as a processing style to capture the attributes of the region's coffee.



The state of Espirito Santo has its capital in the city of Vitoria, and the coastal location of Espirito Santo to the south of Bahia, east of Minas Gerais, and north of Rio de Janeiro makes it a popular destination for its beaches. Inland, Espirito Santo is home to natural parks and preserves that protect the rich biodiversity of flora and fauna. Many communities in the mountains of Espirito Santo were settled at the beginning of the twentieth century by European immigrants

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from Italy and the Pomeranian region along the Baltic Sea coast, straddling the border between what are now Germany and Poland.

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