



LIST + BEISLER

BRAZIL

MOGIANA

FAZENDA BELA ÉPOCA

ORGANIC

Premium
Coffee
Culture

since 1901



Brazil

Region

Mogiana, State of Sao Paolo

Producer

Fazenda Bela Época

Altitude

900 - 1000 masl.

Variety

Various cultivars

Harvest Period

May - Jul

Classification

NY 3/4, Screen 14/18, Strictly soft,
Fine cup, Organic Certified

Processing

Natural

BRAZIL MOGIANA FAZENDA BELA ÉPOCA NY 3/4, SCREEN 14/18 ORGANIC

Brazil produces about one third of all coffee worldwide, making it the biggest producer for the last 150 years. Mogiana is a traditional coffee-growing region, known for its iconic great plateaus of coffee plantations. The area is named after the coffee railroad built by Mogiana Railroad Company in the late 19th century to expand coffee production.

Located in Alta Mogiana, Fazenda Bela Época has been growing various coffee varieties for more than 80 years, spanning three generations of the coffee-loving Cunha family. The farm benefits from fertile soil and a favorable microclimate with rainy summers and dry winters. It runs own wet and dry mills, as well as a nursery where all seedlings at the fazenda originate. Highest quality and traceability standards are the top priority of Fazenda Bela Época. The Cunha family continuously develops its coffees and processing methods with the aim of enhancing flavors and improving productivity. In this endeavor, they partner with renowned organizations such as the Agronomical Institute of Campinas (IAC). In addition, the fazenda cultivates shade-grown coffee in an own agroforestry. This form of cultivation slows down the ripening process, thus allowing natural sugars to increase, ultimately intensifying the coffee's sweetness.

Motivated by the vision to create the future of Brazilian coffee, Fazenda Bela Época similarly focuses on sustainable development in accordance with high social and environmental standards. A significant part of the land is allocated to organic cultivation. The Cunha family is particularly committed to the well-being of their workers and the preservation of natural resources.

Smooth Nuts • Chocolate • Sweet
Restrained Fruity Acidity