



LIST + BEISLER

BRAZIL

ECOAGRICOLA
PULPED-NATURAL
YELLOW CATUCAÍ

Premium
Coffee
Culture
since 1901



Brazil

Region

Serra do Cabral, Chapada de Minas,
Minas Gerais

Producer

Fazenda Ecoagricola

Altitude

1100 masl.

Variety

Yellow Catucaí

Harvest Period

May - Sep

Classification

Screen 16up, strictly soft, fine cup,
Rainforest Alliance certified

Processing

Pulped-Natural

BRAZIL PULPED-NATURAL YELLOW CATUCAÍ FAZENDA ECOAGRICOLA RFA

The state of Minas Gerais is responsible for more than 50% of Brazil's coffee production. Fazenda Ecoagricola is located in the northern part of the state, a region known as Chapada de Minas. Here, the Serra do Cabral plateau rises at 1,100 meters above sea level.

The Flanzer family started cultivating this remote piece of land in the 1970s with forestry activities. In 2006, they began to cultivate coffee, being a pioneer in the region and the only coffee farm of Serra do Cabral. The Ecoagricola farm is Rainforest Alliance™ certified and has achieved high sustainability standards over the years. It has natural reserves where wild animals can live freely. The Flanzer family also operates a native trees nursery, producing seedlings for its own forests and supplying neighboring communities, cities and schools.

Their state-of-the-art coffee production system makes use of precision agriculture technologies to fertilize and irrigate the coffee fields. Because of this intensive and careful work, Ecoagricola has already achieved many awards, such as "Best Rainforest Alliance™ certified coffee of Brazil" in 2017 and the first place of the Cup of Excellence Brazil 2019.

Fazenda Ecoagricola applies various processing methods. This specific coffee is a pulped-natural. Originally pioneered in Brazil, this process involves removing the skin of the fruit before drying the beans with a considerable remainder of pulp on them.

Pleasant Smooth Hazelnut • Sweet
Well Balanced Fruity Acidity • **Smooth Body**