



LIST + BEISLER

BRAZIL

CONILON
FAZENDA
VENTURIM

Premium
Coffee
Culture
since 1901



Brazil

Region

Espirito Santo Semi-Arid

Producer

Fazenda Venturim

Altitude

210 masl.

Variety

Canephora / Conilon Vitoria

Harvest Period

May- September

Classification

Screen 16+ ss fc

Processing

Pulped Washed

BRAZIL WASHED ROBUSTA - CONILON FAZENDA VENTURIM

While Brazil is well known for being the biggest coffee producing and exporting country in the world, this only counts true for its Arabica resources. Brazil's production of Coffea Canephora (Robusta) was used for national consumption only.

With a recent movement of the specialty coffee community towards high quality Robustas several producers also in Brazil have strengthened their efforts in growing and processing Conilon at the same quality standards as Arabica. Focus on harvest, washing and fermentation procedures vastly improve the resulting cup. Currently, the state of Espirito Santo is the main producer of Conilon in Brazil.

Brothers Isaac and Lucas Venturim specialised in Conilon on their 130-year-old family-owned farm in the 1970s and pushed quality since then. They focussed on soil preparation, genetic selection, cultivation processes, nutrition, plant management and investment in modern technology. In addition to the green production of Conilon, the Venturim family puts great effort in promoting this variety in the Brazilian specialty coffee market through offering roasted coffee as well. This led to a huge mind-change in the regional culture.

Since 2012, when they started pulping the coffee, they have been awarded in every single contest they joined, winning 3 of the 5 best canephora lots at Brazil's "COFFEE OF THE YEAR".

Velvet • Balanced • **Hazelnut**
Nougat • **dark cherry** • plums