

# Carmo Best Cup - Luiz Paulo Dias Pereira - Fazenda IP - Carmo De Minas - Red Bourbon - Natural (GrainPro)



Fazenda IP was first purchased in 1967, by Isidro Pereira, father of Luiz Paolo Dias Pereira. (Fazenda IP takes its name from Isidro's initials.) Luiz was pursuing an education in agriculture at the time the farm came into the family, but after five years, he joined his father to expand production and improve quality.

By 1974, Luiz began expanding Fazenda IP: It now covers an area of 720 hectares—500 percent growth over the farm's original size. This estate cultivates Yellow Catuai, Yellow Catucaí, Acaia, and Yellow Bourbon. The coffee is processed using both the natural and honey method. Nestled outside the city of Carmo de Minas, the farm sits at a range of 950–1200 meters. The higher altitude favors a slow ripening of cherry and permits selective picking, which are decisive factors to produce coffees of exceptional quality.

This particular lot is the auction-worthy selection from Fazenda IP, a microlot of highest quality.

For more information about coffee production in Brazil, visit our [Brazil Origin Page](#).

For more information about the Best Cup competition, visit [www.cafeimports.com/resource](http://www.cafeimports.com/resource)

ID# 11383

Origin	Brazil
Region	Carmo de Minas, Minas Gerais
Farm	Fazenda IP
Variety	Bourbon
Altitude	950–1200 masl
Proc. Method	Natural

## The Cup

" Sweet and savory with fruit acidity and a smooth mouthfeel; tomato basil soup, butternut squash, English breakfast tea, lemon-lime and brown sugar flavors."



# Gallery Carmo Best Cup - Luiz Paulo Dias Pereira - Fazenda IP - Carmo De Minas - Red Bourbon -

Natural (GrainPro)

