

CoE Lot # 4 - Pulped Natural - Fazenda Santa Barbara (VacPack)



Images and description from the [Alliance for Coffee Excellence Website](https://allianceforcoffeeexcellence.org/):

Fazenda Santa Bárbara, a 12-hectare farm owned by Eulio José de Novais, is located in an area with land with all the characteristics for coffee-growing: good soil, elevation, cool climate. The Catuai and Catucaí varieties were chosen due to their resistance to pests and for being adapted to this climate; over time, the coffee plants which did not produce quality or quantity were replaced by others of the same species, thus creating a uniform plantation targeting quality and productivity. Today, Fazenda Santa Bárbara has several patios with greenhouse-like covered areas, and the harvest is selective: The ripest coffee cherries are picked, and drying is followed very carefully, avoiding dew and other climactic adversities.

Coffee processing system

The coffee is processed by wet method, remaining in the trough for between 18 and 24 hours, then goes to the patio where it is spread as thinly as possible, and dried until all water has been removed. It is then raked according to the space of the patio, dried until reaching the specified humidity, and bagged and taken to the depot to wait for final processing.

ID# 7149

Origin	Brazil
Region	Piata, Bahia, Chapada Diamantina
Farm	Fazenda Santa Bárbara
Variety	Catuai, Catucaí
Altitude	1365–1400 masl
Proc. Method	Pulped Natural

Gallery CoE Lot # 4 - Pulped Natural - Fazenda Santa Barbara (VacPack)

