



# Honey - Fazenda IP (GrainPro)



Fazenda IP was first purchased in 1967, by Isidro Pereira, father of Luiz Paolo.

By 1974, Luiz began expanding Fazenda IP: It now covers an area of 720 hectares. 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 high altitude favors a slow ripening of cherry and permits selective picking, which are decisive factors to produce coffees of exceptional quality.

Carmo Coffees is moving away from using demucilaginators for pulped natural coffees. Prior to 2016, a coffee would be pulped, then sent through a demucilaginator to remove some mucilage, and then dried. Now they are doing most "pulped natural" coffees as "honeys" and calling them honey. They are pulping, then going right to the patio. In addition to water savings, the resulting profile is a bit fruitier and sweeter profile that they feel ultimately will last longer for shelf life.

Find more information on Brazilian coffee on our [Brazil](#) country origin page.

ID# 9258

|              |                              |
|--------------|------------------------------|
| Origin       | Brazil                       |
| Region       | Carmo de Minas, Minas Gerais |
| Farm         | Fazenda I.P.                 |
| Variety      | Yellow Bourbon               |
| Altitude     | 950–1200 masl                |
| Proc. Method | Honey                        |

## The Cup

" Dark chocolate, apricot and candied nuts."



## Gallery Honey - Fazenda IP (GrainPro)

