

Pulped Natural - Fazenda I.P. (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 Catucai, Acaia, and Yellow Bourbon. The coffee is processed using both the natural and pulped-natural 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.

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

ID# 9239

Origin	Brazil
Region	Carmo de Minas, Minas Gerais
Farm	Fazenda I.P.
Variety	Yellow Bourbon
Altitude	1300 masl
Proc. Method	Natural

The Cup

" Toffee, coffee cherry, peanut and tart."

Gallery

Pulped Natural - Fazenda I.P. (GrainPro)

