

Pulped Natural - Fazenda Rainha - Yellow Bourbon (GrainPro)

Fazenda Rainha is managed by José Renato G. Dias, an agricultural engineer with a specialization in coffee production. The farm is comprised of 280 hectares of which 200 hectares are planted with mostly Yellow Bourbon, some Icatu, Yellow Catuaí, Mundo Novo, and Acaia. It is BSCA and Utz certified.

Coffee is processed at peak ripeness with handheld mechanical picking equipment over a cloth to avoid contact with the ground. After being harvested, the coffee cherry is pulped and spread on courtyards for drying. The coffee is dried slowly in the sun until reaching 11% humidity. After drying, the coffee is conditioned in wooden graineries.

All of Fazenda Rainha's employees reside on the farm and they are provided with health plans and unlimited hospital care. There is a school onsite for the workers' children called the Pedro Roza IT School.

Fazenda Rainha has been a finalist in Cup of Excellence Brazil in 2000, 2001, 2005, 2006, 2008, 2009, 2010, and was awarded first place in the 2011.

Amidst the unbelievable landscape at Fazenda Rainha is a chapel designed by the

ID# 9846

Origin	Brazil
Region	Mogiana
Farm	Fazenda Rainha
Variety	Yellow Bourbon
Altitude	1150-1350
Proc. Method	Pulped Natural

The Cup

"Almond, toffee, coffee cherry soft and sweet."



renowned Brazilian architect Oscar Niemayer, and built by Fazenda Rainha's workers. The Chapel was one of Niemayer's last projects before he passed, just before turning 105 years old in December of 2012.

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

Gallery Pulped Natural - Fazenda Rainha - Yellow Bourbon (GrainPro)

