

# Pulped Natural Yellow Bourbon - Fazenda Cachoeira Da Gramma (GrainPro)



Fazenda Cachoeira da Grama is owned by the Carvalho Family, it is managed by Bourbon Specialty coffee which manages 48 other farms in the region. Cachoeira da Grama is located in Valle de Grama which is also home to some of Brazil's most elite coffee farms. It is incredibly beautiful with large rolling hills surrounding the farm. People that work here are extremely happy and well taken care of — quality of life is excellent.

Farm size: 411 hectares with 97 hectare planted in coffee plantation.

Annual production: 4000 bags

Certifications: UTZ certified, RA certified 2012

Other Crops: Eucalyptus

Avg # of Employees: 27 full time, 40 seasonal.

Avg Rainfall: 2000 mm

Avg Temp: 19.2 C

ID# 7310

Origin	Brazil
Region	Valle de Grama
Farm	Cachoeira de Grama
Variety	Yellow Bourbon
Altitude	950-1100 M
Proc. Method	Pulped Natural



Soil: Volcanic soil, rich in potassium.

Avg Tree Age: 20 years old, the oldest planted in 1956.

Cachoeira da Grama has a school on site for all the employees' families, which amounts 300 children total. The school is funded in part by the government of Brazil and in part by the farmers.

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

## Location Map



# Gallery

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