

Sul De Minas Pulped Natural (GrainPro)



Coffee Processing System

A selective harvest of the grains is made, and then they are washed and peeled on the same day. After that, they are transported to drying to reach a semi-dry position. The lots are always numbered in the yard for a perfect traceability. The grains are shipped to mechanical dryer until the moisture of 11 degrees. After a 30 days rest in wooden bins, the coffee is processed. They are advised by agronomists from planting to harvest, always making cultural practices according to soil analysis.

Trading System

The coffee is always negotiated in micro-lots, through the partnership with CarmoCoffees (direct trading). The property has been awarded in many coffee contests along the last years, and in the last BSCA Contest (Pulped Natural Category), Sitio da Torre has achieved the 1st place, as well as 4th, 14th and 18th places. In the natural category, it achieved 3rd, 4th, 5th and 6th places.

*Project CriaCarmo:

ID# 6049

Origin	Brazil
Region	Minas Gerais
Variety	yellow bourbon, acaia , catuai and Catucaí
Altitude	1100-1300m
Proc. Method	Pulped Natural



As part of our partnership with Carmo Coffee, we are involved with a project called CriaCarmo, a program funding Swimming classes and Karate classes for youth in the Carmo de Minas area. The program started in July 2013 and was created by Jacques Pereira and Luiz Paulo of Carmo. Proceeds for CriaCarmo are raised from Carmo coffee purchases, amounting to \$7,500 in 2013 to help fund the program.

ProjectCriaCarmoweb.jpg



Location Map

Gallery

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