



São Pedro Farm is 700-hectare farm operated by Tulio Taft Bovaretto, and has 497 hectares planted with coffee in many different varieties including Catuai and Yellow Catuai, Catuai and Yellow Catuai, Bourbon and Yellow Bourbon, Topázio, Mundo Novo, Maragogype, Arara, Acauã, and Acaia. Tulio didn't start out as a coffee farmer, however: He is also a doctor who practices medicine in Belo Horizonte—his interest in and passion for coffee was inspired by his father-in-law, a longtime coffee producer nearby. Tulio bought his first parcel of land in 2003 and has been focused on specialty coffee since 2005; the farm is UTZ/Rainforest Alliance–certified as well as 4C.

The coffee is picked through a combination of mechanical and selective handpicking, and the processing is done using pH meters as well as by tracking the temperature of the coffee as it ferments and dries.

## ID# 16392

Origin Brazil

Ibiá, Cerrado

Region Mineiro, Minas

Gerais

Farm São Pedro

Variety Yellow Bourbon

Altitude 1200 masl Proc. Method Natural

oc. Method Natural

Harvest Schedule May-September

## The Cup

"Clean and citric with salted peanut flavor."



## Gallery Fazenda Sao Pedro - Yellow Bourbon









