

## Brazil Fazenda Cafe Cambara Terra Preta Microlot Sample #0460/13

### Pulped Natural - (60Kg)

#### Fazenda Cafe Cambara

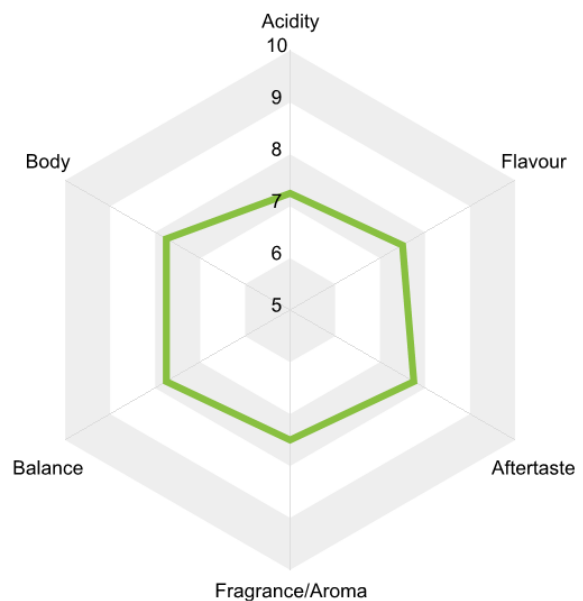
<b>Region</b>	Carmo de Minas, Sul de Minas	<b>Screen Size</b>	16 / 18
<b>Altitude</b>	1000 - 1300 metres above sea level	<b>Process Method</b>	Natural
<b>Soils</b>	Rich fertile soil	<b>Bag Type</b>	Grain Pro Inners
<b>Farm Size</b>	120 hectares	<b>Exporter</b>	SMC - Comercial e Exportadora de Cafe S/A

#### Coffee Profile

<b>Lot Number</b>	002/1346/0258/GP	<b>Screen Percentages</b>	80% - 15
<b>Crop Year</b>	2013/2014		4% - 14
<b>Bean Appearance</b>	Green/Yellow		16% - 10PB
<b>Bean Density</b>	68.7 Kg/hl	<b>Cupping Notes</b>	Very sweet cup with soft stone fruit, honey and floral notes up front. Deep rich creamy body moving to a long toffee, cream and hazelnut finish. Well balanced with a soft stone fruit acidity.
<b>Moisture Content</b>	9.4%	<b>Optimal Roast</b>	Best suited to a gentle light-medium roast to preserve the delicate fruit and floral notes.
		<b>Cupping Score</b>	Internal Score: 83.25

#### Flavour Profile

<b>Fragrance / Aroma</b>	7.5
<b>Flavour</b>	7.5
<b>Aftertaste</b>	7.75
<b>Acidity</b>	7.25
<b>Body</b>	7.75
<b>Balance</b>	7.75



## Estate Background

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Our partner farm is Fazenda Cambara, all coffee has been grown on their estate which is located in Carmo de Minas, south of Minas Gerais. The region is known for its climate, altitude and soil, all ideal for specialty coffee production. According to the owner, Algênio Castro, the secret for the success is fertile land and the junction of man's dedication coupled with the forces of nature. The name Cambará originated from a native and abundant tree on the property, with very peculiar characteristics, such as silver leaves, tortuous trunk and very sturdy. The Cambará only grows in fertile soil and its grandeur stands out across the landscape. This story starts at the end of the 1960's with the death of Mr. Joaquim Junqueira Ferraz, patriarch of the family. The family farms were divided amongst Mr Joaquim's sons. Neuza Ferraz de Castro, the youngest, inherited the property that would become Fazenda Cambará and a story of passion, dedication and success followed. Neuza and her husband Algênio Batista de Castro, electrical engineer, took over the farm and expanded the coffee growing. However, in 1975, Algênio passed away in an accident. Continuing this story of love and dedication, Algênio Ferraz de Castro, his son, left Rio de Janeiro where he was born and finished his studies to take over the administration of Fazenda Cambará, at 16 years old. Today, Algênio runs the farm and his interest and dedication reveal his real call and talent for work on the land. All phases of production of specialty coffee on Fazenda Cambará count on agronomic supervision. The harvest follows the highest standards, being made between the months of May and September, peaking in July. The coffee produced is favoured by exceptional weather conditions in the region and the region is now internationally recognized for its high quality.