




GUARANI

 Brazil • Mogiana

NATURAL



GUARANI

Our Guarani coffee comes from the COCAPEC cooperative (Cooperativa de Cafeicultores e Agropecuaristas), founded in 1984 in the Mogiana region, on the border between the states of São Paulo and Minas Gerais.

Bringing together several hundred producers, COCAPEC supports its members in production, training, and the promotion of sustainable and traceable coffees, ensuring consistent quality. Processed as a natural, this lot reflects the cooperative's expertise: a sweet, balanced, and comforting coffee, true to the classic profiles of Mogiana. With careful selection and controlled drying on patios and in mechanical dryers, it delivers a clean, uniform, and consistent cup.



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Species	Arabica
Process	Natural
Drying	Patios
Altitude	900-1100
Harvest	May - September
Type of harvest	Mechanical