



ABOUT THIS COFFEE

Espresso 25' coffee is produced using a new coffee production model for the region and joins the movement of FAF (Fazenda Ambiental Fortaleza). It is cultivated in the Serra do Cigano valley, in the heart of the mountains bordering the states of Sao Paulo and Minas Gerais.

This lot brings together the work of several producers committed to this dynamic: Felipe Prado, Roberta Goulart Batista, Rosilande de Oliveira, and Leandro de Oliveira.

This farm is at the forefront of a distinctive and continuously re-evaluated cultivation approach, embracing production methods that contrast with those prevailing in the rest of the country. In partnership with FAF, the quality of the beans is continuously improved, and the coffee is conceived and cultivated as a high-quality product.

This terroir coffee was specifically crafted for espresso.

Species	Arabica
Varieties	Red catuai
Process	Natural
Drying	Patios
Altitude	1000-1300
Harvest	May
Type of harvest	Mechanical

