



ABOUT THIS COFFEE

At the top of the mountains bordering the states of São Paulo and Minas Gerais is the Serra dos Ciganos wet mill.

In 2008 the community started working with FAF on a new coffee production model for the region. Instead of selling their dried coffees to local buyers they chose to work with our partner to raise quality and think of coffee as a beverage, not as a commodity.

Along with better control of the post-harvest processes and the application of new techniques, such as raised beds and careful turning, the full potential of their coffee could be revealed.

In partnership with João Hamilton dos Santos, the head of the Serra dos Ciganos Community, we developed a wet mill to collectively process all coffees for the Bob-OLink Project. Our Serra dos Ciganos Center for Coffee Excellence is a hub for the dissemination of information and workshops for the Community.

Species	Arabica
Varieties	Red catuai
Process	Natural
Drying	20 days patios
Altitude	1200 - 1350
Harvest	May - September
Type of harvest	Mechanical

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