

BOB O LINK — YELLOW



Brazil • Mogiana • Pirapitinga



ABOUT THIS COFFEE

In the south of the Mogiana region, along the border between Minas Gerais and São Paulo, the Pirapitinga community cultivates its coffee on the slopes of an ancient volcano, where fertile soils and rich biodiversity shape a unique landscape.

This Yellow Catuai, hand-picked and naturally dried, is the result of the collective work of families united under the Bob O Link project, an initiative led by FAF Coffees to connect producers, roasters and consumers around a shared vision: a coffee without borders, grown with respect for both people and the land. In Pirapitinga, the transition towards regenerative agriculture goes hand in hand with a deep respect for life: protecting water springs, maintaining crop diversity, and using natural micro-organisms to nurture soil health.

After harvesting, the lots are dried, sorted and finalized at the Serra do Cigano station, under the supervision of João Hamilton, who ensures quality and post-harvest follow-up.

Species

Arabica

Varieties

Catuai

Type of harvest

Manual



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