



ABOUT THIS COFFEE

Cultivated at Fazenda São Felipe, near Franca in the Alta Mogiana region (State of São Paulo), this coffee is the result of the dedicated work of Vanessa Moreno, a fourth-generation producer. After several years spent in the city for her studies, Vanessa returned to the family farm with the desire to transform her agricultural practices and deepen her engagement with specialty coffee.

Alongside her mother, she manages the farm with a deeply regenerative approach: reforestation of areas around springs, annual tree planting, progressive reduction of chemical inputs, and active restoration of soil life. For Vanessa, producing coffee is not just about preservation, but about regenerating ecosystems.

This Natural Catuai, sourced from the Restinga community, is selectively harvested to respect the natural ripening rhythm of the cherries. It is then processed using a distinctive method developed on the farm: the Volcano Process.

Farm	Fazenda Sao Felipe
Producer	Vanessa Moreno
Species	Arabica
Varieties	Yellow Bourbon, Catucai, Catuai
Process	Natural

