

BOB O LINK — RANCHO DANTAS



Brazil • Espírito Santo • Rancho Dantas



ABOUT THIS COFFEE

Rafael Marques, the manager of FAF Coffees Espírito Santo, and in charge of the Lado a Lado project, met Pedro and Gracilda Di Paula when they were still delivering their coffees to a cooperative. They wanted to go further in order to maintain the traceability of their coffee and to improve the quality of their production.

During the harvest, the Di Paula family's working day starts at 5 a.m. and ends at 9 p.m. Any help from family and neighbours is always welcome and everyone has their own mission. Pedro is the man of the field and the one who manages the pulper. Gracilda, in addition to looking after the house, their animals and their 10-year-old daughter, is in charge of the drying patio that runs alongside the house.

Species	Arabica
Varieties	Red catuai
Process	Pulped Natural
Drying	Patios
Altitude	1000 - 1100
Harvest	July - November
Type of harvest	Manual

TO CONTINUE READING, VISIT

