

# FAZENDA BELA VISTA STATIC DRIED

BRAZILIAN GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Nepomuceno, Sul de Minas, Minas Gerais, Brazil

### PRODUCER

Fazenda Bela Vista, Antonio Lima Reis

### PROCESSING

Natural and Static Dried

### HARVEST SCHEDULE

May - September

### VARIETY

Yellow Catuai, Topázio, Mundo, Novo & Yellow Bourbon

### ALTITUDE (MASL)

1350

## Coffee Background

Bela Vista Estate has been in Antônio Lima Reis' family since 1923. As the third generation to manage the land, Antônio stays true to his family values of high-quality production and strong relationships between people and planet. Over 430 hectares are devoted to coffee, with a range of varieties grown including Yellow Catuai, Topázio, Mundo Novo, and Yellow Bourbon, as well as multiple processing methods.

Coffee estates like Bela Vista take full advantage of Sul de Minas. The region's mild climate allows Bela Vista to explore natural, washed, pulped natural and more esoteric fermentation processing methods. Complex aromas with high sweetness and notes of dried fruit and nuts are some of the highlights present in cup quality.

In the static dried process, the coffee dries slowly in specially adapted boxes that alternate heat and cold air in 12-hour cycles. Coffee cherries continue dehydrating slowly while in contact with other cherries allowing fruity and winery notes to bloom forth.

Genuine  origin

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