

FAZENDA CATANDUVA SEMI-WASHED

BRAZILIAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Patos de Minas, Minas
Gerais, Brazil

PRODUCER

Marie Nakao Sasaki,
Fazenda Catanduva

PROCESSING

Semi-Washed

HARVEST SCHEDULE

May - September

VARIETY

Mundo Novo, Catuai,
Paraiso, Araras

ALTITUDE (MASL)

1100

Coffee Background

Marie Nakao's grandparents immigrated to Brazil from Japan in the early 1900s and were introduced to coffee farming in the town of Catanduva. In 1986, Marie's father, Mitsuo Nakao, moved the family to Patos de Minas in Cerrado and established Fazenda Catanduva, honoring their initial roots in Brazil.

Marie took over Fazenda Catanduva in 2013 and quickly became an inspiration to other women in agriculture. She invested in innovation, post-harvest care, sustainable farming, and certifications such as UTZ, Volcafe Way, and Certifica Minas. Alongside her brothers and her son, Marie has built the family-run estate on a solid foundation of continuous improvement, sustainability, and transparency.

Fazenda Catanduva is located in the Moreira microregion, where the average temperature is around 68°F. Coffee grows at altitudes above 1,000 meters across nearly 200 hectares of level land, allowing for full mechanization and optimization for sustainable coffee farming.

Genuine  origin

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