

# FAZENDA SÃO JOSÉ NATURAL

BRAZILIAN GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Mantiqueira de Minas,  
Minas Gerais, Brazil

### PRODUCER

Gabriel Wagner  
Capistrano Ferreira,  
Fazenda São José

### PROCESSING

Natural

### HARVEST SCHEDULE

June - September

### VARIETY

Catuai, Catucaí, Mundo  
Novo, Araras

### ALTITUDE (MASL)

950

## Coffee Background

Gabriel Wagner Capistrano Ferreira is a third-generation coffee grower who oversees Fazenda São José, a farm that has been in his family for over a century. Nestled in the foothills of the Serra de Mantiqueira mountain range at 950 meters above sea level, the farm experiences extremely cold and rainy summers, with a drier climate during the fruit maturation and harvest months. The region's reputation for high-quality coffee stems from the dedication of local producers and the land's exceptional water and soil quality.

Minas Gerais alone produces more coffee as a region than any other country in the world, generating around 30 million 60-kg bags per year. This accounts for nearly half of Brazil's total coffee production. Coffee from Minas Gerais is known for its smooth, heavy-bodied profile, featuring classic Brazilian coffee flavors.

The semi-washed process involves pulping fresh cherries and drying the beans in their mucilage. Instead of drying the cherries whole - which takes longer - or washing away all the fruit matter - which is more water-intensive - the pulped natural process only removes the skin and some pulp.

Genuine  origin

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