

DIRECT TRADE

Agua Preta, Brazil



INTELLIGENTSIA COFFEE

A velvety mouthfeel combines with a soft mellow acidity and notes of English toffee, brown sugar and cocoa. The finish leaves you with a pleasant lingering cinnamon raisin.

REGION Carmo de Minas
VARIETAL Yellow Bourbon
ELEVATION 1350 masl
HARVEST May - October

FLAVOR English toffee, cocoa, brown sugar
ACIDITY Low, mild
MOUTHFEEL Velvety
FINISH Cinnamon raisin

KYLE GLANVILLE'S NOTES:

Brazilian coffee is rarely a part of the boutique specialty coffee conversation - by and large, the typical Brazilian coffee has not been handled with the kind of TLC and attention to detail that the great coffees of Kenya or Guatemala have. Often harvested by machines or strip-picked (a process by which coffee tree branches are gripped at their base and pulled all the way to the end, harvesting ripe and under-ripe cherries together) the coffee cherries begin their journey at a disadvantage. Couple this with automated systems designed for throughput rather than proper sorting of fresh cherry, and you have a recipe for unremarkable to bad quality coffee.

But in a sea of mediocrity there are some real stand-outs in the pursuit of high quality coffee. At the heart of this push is a small office in South Minas Gerais, which is home to **Carmo Coffees**, owned by cousins Jacques Carneiro and Luiz Paulo.

Carmo Coffees represents the best coffee farmers working the Serra da Mantiqueira, a beautiful and lush mountain range in the southern part of Minas Gerais state packed with biodiversity and natural springs. Most of the coffees they sell come from farms owned by their uncles, aunts, cousins and grandmothers in Carmo de Minas. These family farms have formed a small group called **Gruppo Sertao**, and these guys have developed a stunning track record, capturing first prize in the majority of Brazil's Cup of Excellence competitions and running the table in 2005, claiming 1st - 16th place. Their sample roasting and cupping procedures are among the best I've seen anywhere, and the coffees they find defy the typical ho-hum stereotypical Brazilian profile.

One of the many remarkable farms in this group is **Fazenda Santa Inês**, run by the Pereira family and owned by Francisco Isidro Pereira. The Pereiras have been farming coffee in Carmo de Minas for over a hundred years now and possess the kind of intui-



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tive ability to produce great coffee that only comes with time and focus.

Santa Inês has several awards for its efforts including numerous Cup of Excellence and regional quality awards. In 2005, one of the farm's coffees set a new record for price paid for an auction coffee when its winning lot brought in over \$50/lb.

Santa Inês, like the other members of **Gruppo Sertão**, employs all the little details that contribute to ensuring excellent coffees come to life - harvesting ripe cherries in multiple passes, careful and slow sorting of coffees in processing and proliferation of coffees prized for their quality and not their high yield.

This is why we are buying Francisco's coffee for the fourth consecutive year – his determination to employ best practices every year has yielded consistently stunning results and this crop is no different – clean, very sweet and suitably comforting, this year's Agua Preta promises to be one of the best ones yet.

