

Fazenda Tres Porteiras

Tasting notes: Melon, Peach, Red Apple

Altitude: 2150 meters

Variety: Red Catuai

Process: Natural

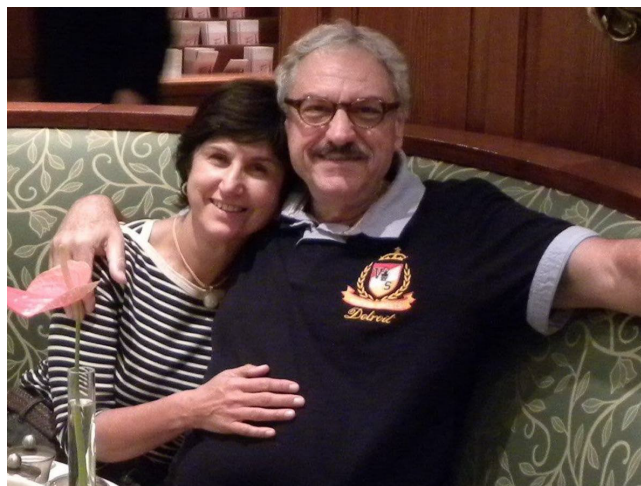
FARM INFO

Pedro Brunelli is an Italian and Brazilian citizen, born in Brazil's capital of Sao Paulo. He is an electromechanical engineer and has worked in many countries on all continents.

His wife, Maria Helena, is from Andradas, Minas Gerais and is the granddaughter of rural producers. Maria Helena left Minas to study medicine and train as a doctor. She had been working as a doctor in Sao Paulo for ten years when she met Pedro. Soon after they were married they began dreaming of living on a farm. After much searching, they moved to the city of Ingai.

The couple arrived full of professional, urban, and international experience, but with minimal knowledge of how to live off the land. In 2004-5 they decided to invest in coffee production on the farm and have steadily been increasing coffee cultivation. 36 of the farm's 250 hectares are planted with coffee. They use banana trees around the perimeter of the property as natural wind breaks and intercrop coffee with brachiaria grass, a sustainable source of cattle feed.

Grower: Pedro Brunelli Netto and Maria Brunelli



Pedro and Maria Helena are always directly involved in the work of their staff, from planning, to leadership, to hands-on labor. Maria Helena still practices medicine in the community around the farm and Ingai.

"Tres Porteiras" is a very old name referring to the three large doors of an area for cattle, where workers traveling to the city of Rio de Janeiro would stop to rest.

REGION INFO

SUL DE MINAS

Minas Gerais- Brazil



- Sul de Minas Region
- Minas Gerais State

Southern Minas Gerais is one of Brazil's most productive coffee producing areas. This region has grown Arabica coffee since the 1850s and is characterized by rolling hills, a mild climate averaging 23° C, and altitudes from 850 to 1,250 meters. While some of the largest coffee producing properties in Brazil are located in Sul de Minas, more than half of the region's producers are small to medium-sized farms. Sul de Minas accounts for, on average, 30% of Brazil's coffee production.

The mountainous terrain, reaching up to 1400 masl, is ideally suited for growing coffee and Sul de Minas has increased production quality through investments in infrastructure and sustainability measures.

Fazenda Tres Porteiras

General

Moisture	10.6%	Color	Blueish-Green
Water activity	0.45	Color uniformity	Uniform
Env. temperature	69.6°F	Smell	Clean
Density	0.68 g/m		

Details

Lot	[SG-1018] Sul de Minas / Tres Porteiras Farm
Date	03/06/2018 - 4:54 PM
Lab	SC
Evaluator	anderson@allycoffee.com
Green weight	350 g

Defect count

Category 1 defects	# of beans	Full defects
Full Black	0	0
Full Sour	0	0
Full Pod / Dried Cherry	0	0
Fungus	0	0
Severe Insect Damage	0	0
Foreign matter	0	0
Total category 1 defects		0

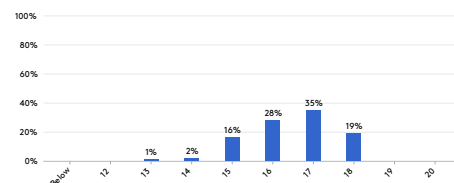
Category 2 defects	# of beans	Full defects
Partial Black	0	0
Partial Sour	0	0
Parchment/Pergamino	0	0
Floater	0	0
Immature	5	1
Withered	0	0
Shell	4	0
Broken/Chipped/Cut	20	4
Hull/Husk	0	0
Slight Insect Damage	0	0
Total category 2 defects		5

Physical summary

Screen size

13

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Sensorial analyses for this lot

[QC-2081]	85.00 of 1
Chocolate Creamy Malt Melon Milk Chocolate Orange Peach v Red Apple	
Aroma	7.75
Flavor	8.00
Aftertaste	7.75
Acidity	7.75
Body	8.00
Balance	7.75
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Defects	0.00
Overall	8.00

[QC-2126]	84.38 of 2
Brown Sugar (2) Apricot Black Tea Dark Chocolate Floral Hazelnut juicy Mouth Drying Orange Tart Walnut	
Aroma	7.88
Flavor	7.63
Aftertaste	7.63
Acidity	7.88
Body	7.75
Balance	7.88
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Defects	0.00
Overall	7.75

[QC-2365]	85.25 of 2
Cocoa Dried Fruit Grain & Cereal Hazelnut	
Aroma	7.88
Flavor	7.88
Aftertaste	8.00
Acidity	7.75
Body	7.88
Balance	8.00
Uniformity	10.00
Clean Cup	10.00
Sweetness	10.00
Defects	0.00
Overall	7.88