

BRAZIL

Jeriquara Capoeira

Special Prep Natural (30kg Klabin Bags)
Pineapple, coconut, stone fruit

AVAILABLE NOW: INSTORE ENITI

FARM: Sitio Capoeira

REGION: Jeriquara, Alta Mogiana

FARM SIZE: 100 ha

PROCESSING: Natural

GRADE: Screen 16+

CERTIFICATION: Conventional

ALTITUDE: 1,000 masl

RAINFALL: 1,540mm per annum

VARIETAL: Mundo Novo

HARVEST: February - May

BAGS: This coffee is available in 30kg Klabin bags. These bags are lined to preserve the freshness of the beans and made from 100% recyclable & renewable sources.



THE CUP

ACIDITY: Med-High
BODY: Med-High
FLAVOUR: Intense, funky
fruit bomb. Unusual for Brazil.

OVERALL: 87

THE PRODUCERS:

Sítio Capoeira is a family-run farm owned by Fernandes & Jose Malta. Fernandes' family have a long history in coffee production going back generations. Today the farm comprises over 100ha of coffee with a focus on high quality arabica married with state-of-the-art technology.

More: <http://www.amsc.com.br/index.php/rastreabilidade/a0082017222323290075>

THE ART OF PRODUCTION:

Fully sun-dried coffee is a rare find in Brazil and this lot started life as a happy little accident. After running out of space on their drying patio, farmers Fernandes & Jose Malta were forced to leave some of their coffee on the truck awaiting processing. Three days later the space had cleared so they carried out a very slow and carefully monitored drying process until the optimum moisture level had been reached. Upon tasting the new coffee for the first time they were blown away. This 3 day slow fermentation period had allowed the coffee to obtain an intense fruity profile rarely seen in Brazilian coffee. For the Malts this was 'Holy Destiny'. The challenge now is to recreate & refine this unusual profile for future seasons, pushing the flavour boundaries of Brazilian Arabica in the process.

THE REGION:

Jeriquara was founded in 1883, when Captain Antônio Joaquim de Souza Costa donated a piece of land previously named Arraial de São Sebastião da Ponte Nova. In 1926, the land was re-named Jeriquara and in 1964 was recognized as a city. The name comes from the Tupi-Guarani (Brazilian Indian Tribe language) and means "Turtle refugee".

Nowadays, the total estimated population is around 3,160 peoples of which 18% live in rural areas. Economically, agriculture is the main income source and represents roughly 57% of GDP, employing 40% of the total active population. Coffee production is the most important agricultural industry within this municipality and the wider Alta Mogiana region. Alta Mogiana traditionally produces specialty coffees due to a combination of its favourable climate, high altitude and farmer expertise.