

FALCON COFFEES

FAZENDA FURNAS

Altitude	Preparation	Location	Cup Score
950 – 1350 masl	Natural	Pedralva, Carmo De Minas, Minas Gerais	84
Harvest	Shipment	Variety	Owner
May - July	Sept - Feb	Red Catuai	Rinaldo de Junqueira

Situated in the southern part of Minas Gerais in the Carmo region, Fazenda Furnas is in Pedralva where it sits as part of the Carmo Coffees Pedra Branca beneficio. The surrounding area is blessed with unique terroir, high altitudes (1000 - 1540 masl), good sunlight and rainfall. The region is comprised of 7000 coffee growers with an annual output of 1 million bags. Working with Carmo Coffees, we can access some of the best coffees to come out of this region. In 2011, Serra De Mantiquiera became the first region to obtain the Geographical Indication seal for coffee, which indicates that coffees produced in this region have unique qualities and features that are essentially attributed to their origin.

Fazenda Furnas has been with Rinaldo De Junqueira since 2003, when he continued in the family tradition of working with coffee like his father and grandfather before him. Prior to owning Furnas, the family had owned another farm in the region but decided to sell up and acquire the 100-year-old plot of Fazenda Furnas to produce coffee for the specialty coffee market. Ronaldo's history was in engineering, though he went on to become one of the first producers of pulped natural coffees in Brazil.

Pedra Branca - Beneficio

During harvest season, the coffees are mechanically picked from the trees at the optimal time for ripeness, and taken to the Pedra Branca mill. From here the coffee is placed on drying patios where they are separated into groups, depending on the level of ripeness. From here the coffee is then dried for 7 -10 days before being finished for 2-3 days with careful temperature monitoring to ensure the correct moisture content is reached. Once dry, the coffee is then left to rest in large tulvas for up to 30 days before being milled ready for harvest. The Pedra Branca mill has allowed Carmo Coffees the chance to experiment, whilst also acquiring coffee from farms in the surrounding areas.

Cup Profile

Mandarin and cherry with dark chocolate and caramel

