



LIST + BEISLER

BRAZIL

PULPED NATURAL  
CERRADO  
YELLOW BOURBON  
FAZENDA PÂNTANO

Premium  
Coffee  
Culture

since 1901



**Brazil**

**Region**

Cerrado Mineiro, Minas Gerais

**Producer**

Fazenda Pântano

**Altitude**

On average 1,200 masl.

**Variety**

Yellow Bourbon

**Harvest Period**

Jun - Aug

**Classification**

NY2, Screen 17/18, strictly soft, fine cup

**Processing**

Pulped Natural

## **BRAZIL PULPED NATURAL CERRADO NY2, SCREEN 17/18 YELLOW BOURBON FAZENDA PÂNTANO**

Brazil is well-known for its geographical vastness. In central Brazil, the extensive Cerrado savannah is interrupted by seemingly endless plateaus called Chapadas. They cover the states Goiás, Mato Grosso do Sul, Mato Grosso, Tocantins and Minas Gerais, turning them into one of the largest coffee production areas in the world. In the west of Minas Gerais, farmers have started to concentrate on cultivating mainly specialty coffees, forming the associated region of Cerrado Mineiro. Well-defined seasons with hot, wet summers and pleasantly cool, dry winters favor coffee cultivation in this region.

Coffees from Cerrado Mineiro stand for high altitudes, fine cups and traceability from farm to cup. Every bag gets an individual label with a number that verifies its exact origin. With the help of this code, more information about the respective Fazenda and cupping reports from professional Q-graders can be found on [cerradomineiro.org](http://cerradomineiro.org).

Being a member of this association, Fazenda Pântano guarantees high quality standards and sustainable farming practices. It is operated by "Familiga" Ferrero, a family of Italian origin whose ancestors migrated to Brazil in 1912 to work on coffee plantations. The fazenda covers over 700 hectares, of which more than 100 hectares are kept uncultivated as a natural forest reserve. The Ferrero family supports a local school and funds various staff trainings. Besides the traditional natural processing method, Fazenda Pântano also applies the so-called "eco-washing" method. After harvesting, the cherries are pulped and immediately dried on African beds, which saves valuable water resources.

Smooth • **Fruity Acidity** • Nutty  
**Orange** • Juicy • Sweet