

**we feel coffee**

DO BRAZIL COM AMOR.



**OR:OLI**  
**TRADE**

## Our Journey

Our family works hard to value the product, the environment and the people who are part of the incredible coffee's journey - **from the farm to the cup!**

## The Farm

Fazenda Bagagem is located in the heart of Brazil, on the slopes of the Chapada dos Veadeiros region, in the center-west region of the state of Goiás. It is approximately 180 km from the capital, Brasília. The farm has 1956 hectares with production taking place on only approximately 25% of the total area. The remaining 75% of the natural resources are preserved by the family. The region is rich in natural resources. The components - altitude, climate, soil, temperature, and rainfall - are ideal to produce high-quality coffees.

## The Region

Our farm is proudly located on the slopes of the Chapada dos Veadeiros region, which is inserted in the Brazilian biome called Cerrado. The Chapada dos Veadeiros National Park is a Brazilian conservation unit of integral protection to nature, located in the center-west region of the state of Goiás, in the Chapada dos Veadeiros. By the end of May 2017, the park covered an area of 65 514 ha of Cerrado.

## Production

With a focus on high quality and sustainable production. The farm has an irrigated area of 275 hectares. Selective mechanical harvesting and selective manual harvesting are used in the harvest process. After the coffee cherries were harvested, they are taken to be dried, which can be in our rotary dryers, terreiro or pátio or raised beds. On the farm, the coffees are stored in wooden "tulhas", where it rests for 60 days before the dry milling and then packaged.



## Coffee Production

We produce Arabica coffee. Our varieties have been carefully chosen, thinking about a good productivity and delivery an excellent sensory profile. We currently have the variety of Catuaí Vermelho 144 , Catuaí Amarelo 62, Gesha, Paraíso, Arara, Topázio, Catucaí, Arara, Guara and IPR. The harvested coffees can be processed by Dry and Wet, resulting in the Natural, Semi-Washed, Honey and fermented coffees. Our production is at 1100 masl. Our harvest starts in June and extends until August/September.

## The History

### 2007

We planted our first coffee tree!

### 2011

Focus on the production of specialty coffees. The Farm invested in harvesting and drying processing infrastructure: wet process, terreiros, rotary dryers, storage, and dry milling. All this integrated allows the production of high-quality coffees.

### 2017

We received our first of many awards in quality contests, bringing recognition of the work and putting the farm on the map of specialty coffee production in Brazil. especially Sustainability.



## 2018

Our farm focused on sustainable production and obtained the RainForest Alliance international certification, recognizing all our sustainable practices in coffee production.

## 2019

We became members of the Brazilian Specialty Coffee Association (BSCA) as producers of specialty coffees.

## 2020

We implement an old dream, to sell our coffees directly to Europe. We inaugurate our office and representation in Lisbon - Portugal.

## 2022

We grow and expand our coffee areas, incorporate new varieties, win awards, and open the market with direct trade. Also, we are consolidating ourselves as a producing farm focused on Efficiency, Quality and especially Sustainability.

## 2023

Launch of the NEW BRAND!

Opening of our first store in Lisbon. Come visit us in Rua dos Lusíadas 55A - Alcântara - Lisboa



# Technical Data Sheet

**Lot OR 1982 06**

**Processing:** Natural

**Drying:** on patio

**Harvest:** Mechanically Selective

**Profile:** Chocolate / Black Tea / Fruity

**Score SCA 83pts**

**Variety:** Yellow Catuai

**Sensory profile:** Sweet aroma with notes of chocolate and stone fruit. Good body, balanced acidity, with light finish with notes of tobacco, flavor notes black tea, honey and caramel.

**Fruit Removal:** The fruit is not removed until after it is fully dry.

**Fermentation:** Microorganisms present both in the fruit and in the environment will create fermentation in the coffee until it is completely dried and/or until there is no longer useable fuel available for the microorganisms to metabolize (this occurs when the seeds are at about 11% moisture).

**Drying Time:** 15-25 days on average, typically on patios.



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 Fragrance / Aroma  Flavor



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