

Sítio Assumpção



Farmer: Nilson de Assumpção Santos

Region: Caparaó

Village: Zona Rural

City: Alto Jequitibá

Altitude: 1180-1280 Meters

Coffee Variety: Red Catuaí, Red Caturra and Yellow Bourbon

Processing methods: Natural and Induced Fermentation Anaerobic

Yearly Coffee production: 240 bags

Hectar: 10 ha

History:

Senhor Nilson has started as coffee farmer at a young age. Like many in this region of Caparaó are passing on their land from generation to generation, he inherited from his father 10 hectares of land. For the last 20 years Senhor Nilson only produced average coffees as he was selling to local buyers and not knowing the quality of his coffees. Since 2014 all his coffees have been scored well above 86 points also last year he and fellow farmers started induced fermentation, Black Honey and Red Honey. At this moment he is looking into other methods of processing to improve the quality of his coffees even more. They are a family of micro farmers, striving on producing top quality selectively harvested coffees. As for the majority in Brazil are also hand-picked but stripping style harvest. Growing and producing Specialty coffees is not an easy thing to do as for the mountains of Caparaó are very steep. Also, the terrain is very uneven and with difficult accessibility to harvest the coffees. The microclimate of the region is perfect for producing one of the best coffees of Brazil with very distinctive flavor profiles.

Coffee processing system:

The harvest is selective, only the ripe cherries are being picked while the green ones stay on the trees until they reach the perfect stage of development to be harvested. After the picking, for the anaerobic processing, the outer skin of the cherries is peeled without using water and kept under anaerobic conditions for 192 hours. Then, also for the natural processing, the cherries are dried on suspended beds in the sun. After drying, the coffee is taken to wooden bins for a period of at least 30-40 days to rest.

Future:

Senhor Nilson wants to find new ways to improve the quality of his coffees, contribute to the preservation of the environment because he always searches for better ways of processing his coffees in a responsible practice.