

# Specialty Coffees

COFFEE PRODUCERS CATALOG



Organized by:



MINISTRY OF  
DEVELOPMENT,  
INDUSTRY, TRADE  
AND SERVICES



In partnership with:



# Exporta Mais Brasil

## Specialty Coffee 2025

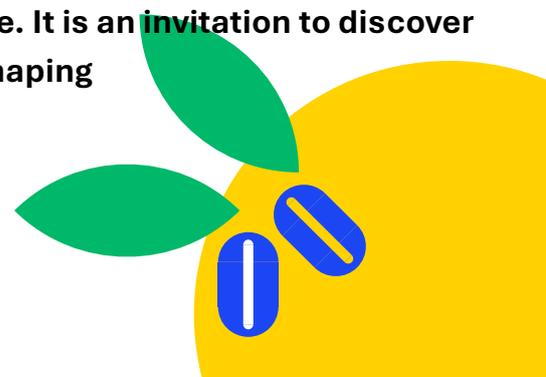
**Exporta Mais Brasil is a national initiative led by ApexBrasil to connect Brazilian entrepreneurs with international markets.** In 2025, the program will host 13 editions, with the 12th focused exclusively on Brazil's specialty coffee sector. This edition supports small and medium-sized producers by facilitating direct engagement with international buyers through curated cupping sessions in four key regions: Rio Branco (Acre), Belo Horizonte (Minas Gerais), Matas de Minas (MG), and Caparaó (MG/ES).

These sessions will bring together 25 buyers from five continents to taste coffees from 122 Brazilian producers. The selected regions showcase the diversity and excellence of Brazilian coffee. **Caparaó and Matas de Minas, both recognized with Geographical Indication (GI) status, offer unique terroirs and sensory profiles. Rio Branco highlights the emerging potential of Robustas Amazônicos, building on Rondônia's success in sustainable and high-quality robusta production.**

During the International Coffee Week (SIC) in Belo Horizonte, additional cupping events will take place at the BSCA stand. These include tastings from the **IWCA Brazil initiative "Produced by Women,"** celebrating female leadership in coffee, and award-winning lots from the **Cup of Excellence** competition. These activities reflect the richness of Brazilian specialty coffee, from traditional Arabicas to innovative Robustas Amazônicos and diverse processing methods.

This initiative is also part of the broader sectorial project **Brazil: The Coffee Nation**, a partnership between BSCA and ApexBrasil. In 2024 alone, the project generated **USD 450 million in business**, engaged buyers from **15 countries**, and participated in **9 international coffee fairs, 5 business matchmaking events, and 17 national promotions.** These results demonstrate Brazil's growing global influence and commitment to sustainability, innovation, and excellence in coffee.

**By combining regional immersion, technical tastings, and international buyer engagement, Exporta Mais Brasil – Specialty Coffee Edition 2025 positions Brazil as a global leader in quality, sustainability, and diversity in coffee. It is an invitation to discover the stories, flavors, and people behind the beans that are shaping the future of specialty coffee.**



# Exporta Mais Brasil

## Cafés Especiales 2025

**Exporta Más Brasil es una iniciativa nacional liderada por ApexBrasil que busca conectar a emprendedores brasileños con mercados internacionales.** En 2025, el programa realizará 13 ediciones, siendo la 12ª dedicada exclusivamente al sector de cafés especiales. Esta edición apoya a pequeños y medianos productores mediante sesiones de catación (cupping) organizadas en cuatro regiones clave: Rio Branco (Acre), Belo Horizonte (Minas Gerais), Matas de Minas (MG) y Caparaó (MG/ES).

Estas sesiones reunirán a 25 compradores de cinco continentes para degustar cafés de 122 productores brasileños. Las regiones seleccionadas reflejan la diversidad y excelencia del café brasileño. **Caparaó y Matas de Minas, ambas reconocidas con el sello de Indicación Geográfica (IG), ofrecen perfiles sensoriales únicos. Rio Branco destaca el potencial emergente de los Robustas Amazónicos,** continuando el éxito de Rondônia en la producción sostenible y de alta calidad de robusta.

Durante la Semana Internacional del Café (SIC) en Belo Horizonte, se realizarán eventos adicionales de cupping en el stand de BSCA. Entre ellos, sesiones con productoras de la iniciativa **IWCA Brasil “Producido por Ellas”**, que celebra el liderazgo femenino en el café, y lotes premiados del concurso **Cup of Excellence**. Estas actividades muestran la riqueza del café especial brasileño, desde los arábicas tradicionales hasta los robustas innovadores y diversos métodos de procesamiento.

Esta iniciativa también forma parte del proyecto sectorial **Brasil: La Nación del Café**, una alianza entre BSCA y ApexBrasil. Solo en 2024, el proyecto generó **USD 450 millones en negocios**, involucró compradores **de 15 países** y participó en **9 ferias internacionales, 5 rondas de negocios y 17 acciones promocionales nacionales**. Estos resultados reflejan la creciente influencia de Brasil en el mercado global de cafés especiales y su compromiso con la sostenibilidad, la innovación y la excelencia.

**Al combinar la inmersión regional, las degustaciones técnicas y el contacto directo con compradores internacionales, Exporta Más Brasil – Edición Café Especial 2025 posiciona a Brasil como líder global en calidad, sostenibilidad y diversidad en el café. Es una invitación a descubrir las historias, sabores y personas detrás de los granos que están transformando el futuro del café especial.**

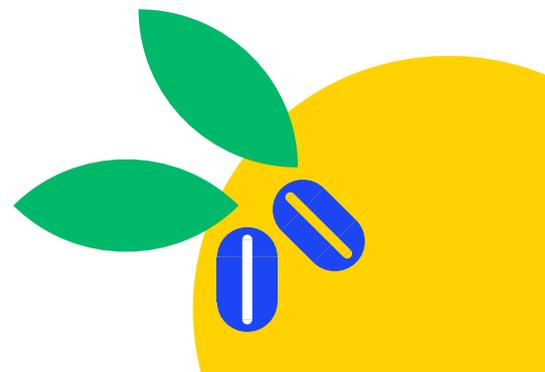


# Matas de Minas and Caparaó



 **Matas de Minas**

 **Caparaó**



# Robustas Amazônicas

## Rio Branco – Acre

34 producers from Acre and Rondonia states



## PRODUCERS FROM ACRE

### Café Ramalho

Mauro Ramalho Correa  
matheusproencadigital@gmail.com  
+55 68 99967-9796

Location  
Acrelândia, Acre

Coffees available at the cupping: #30

### Vanderlei de Lara

Vanderlei de Lara  
michemalima@gmail.com  
+55 68 99605-8817

Location  
Acrelândia, Acre

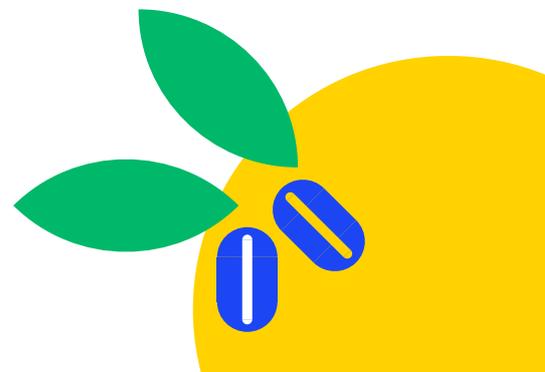
Coffees available at the cupping: #12

### Cafés Sítio Santa Letícia

Celso Timpurim  
+55 68 992156339

Location  
Acrelândia, Acre

Coffees available at the cupping: #1 #3 #4 #5 #9



## São José

Elias Marques de Araújo  
Elias13.araujo@gmail.com  
+55 68 99221-6443

### Location

Assis Brasil, Acre

Coffees available at the cupping: #15

## Colônia Santa Maria

Francisco Rodrigues da Silva  
Rodriguesdasilvaf171@gmail.com  
+55 68 99990-0030

### Location

Assis Brasil, Acre

Coffees available at the cupping: #11

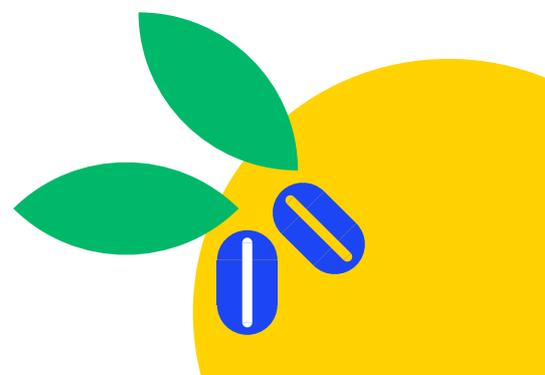
## São João

João Barreto Correa  
Vilememarcia163@gmail.com  
+55 68 99248-7781

### Location

Assis Brasil, Acre

Coffees available at the cupping: #29



## José R. de Araújo Rodrigues

José Rodrigues de Araújo Rodrigues  
Coopaeb2006@gmail.com  
+55 68 99931-1657

### Location

Assis Brasil, Acre  
Coffees available at the cupping: #19 #31

## Manoel Batista de Araújo

Manoel Batista de Araújo  
Manoelbatista13@gmail.com  
+55 68 99971-4325

### Location

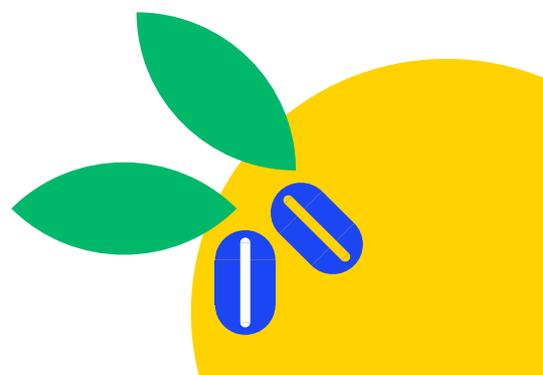
Assis Brasil, Acre  
Coffees available at the cupping: #16

## Café Especial Raízes da Floresta

Keyti Kety Espindola Souza Silva  
Florestaraizes@gmail.com  
+55 68 99955-3088

### Location

Brasiléia, Acre  
Coffees available at the cupping: #10



## Café São Sebastião

Safira Silva Lopes  
Safiralopes1988@gmail.com  
+55 68 99218-4306

### Location

Brasiléia, Acre

Coffees available at the cupping: #14

## Coopeab

Francisco das Chagas Cardoso Bezerra Bezerra  
maseater@hotmail.com  
+55 68 99958-7220

### Location

Assis Brasil, Acre

Coffees available at the cupping: #18

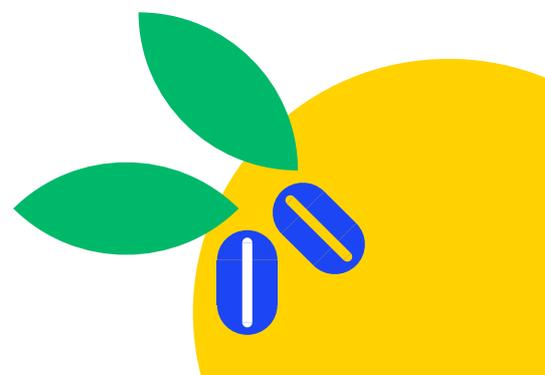
## Coopercafe

Jonas Limas  
Coopercafe.adm@gmail.com  
+55 68 99975-1299

### Location

Mâncio Lima, Acre

Coffees available at the cupping: #22 #23 #24 #25



## Família Tavares

Gabriele de Freitas Tavares

Bytavares23@gmail.com

+55 68 99601-0709

### Location

Rio Branco, Acre

Coffees available at the cupping: #13

## Cooperacre

Manoel Monteiro de Oliveira

cooperacre@gmail.com

+55 68 99986-3459

### Location

Rio Branco, Acre

Coffees available at the cupping: #28

## Fazenda Asa Branca

Mauro Ribeiro

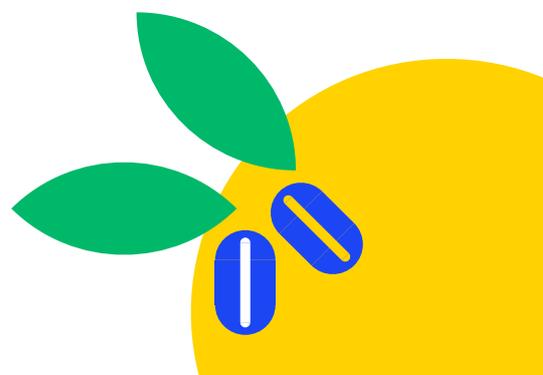
Mauro.ribeiro@ufac.br

+55 68 99984-0334

### Location

Xapuri, Acre

Coffees available at the cupping: #17



## Rancho São Carlos

Manoel Monteiro de Oliveira  
Coopman.monteiro39@gmail.com  
+55 68 99985-0797

### Location

S. Guiomard, Acre

Coffees available at the cupping: #27

## Colônia Floresta

Eduardo de Araújo Andrade  
Eduardo.araujo.andrade@hotmail.com  
+55 68 99914-1616

### Location

S. Guiomard, Acre

Coffees available at the cupping: #6 #7 #8

## Eriton da Maia Macedo

Location  
Mâncio Lima, Acre  
Coffees available at the cupping: #33

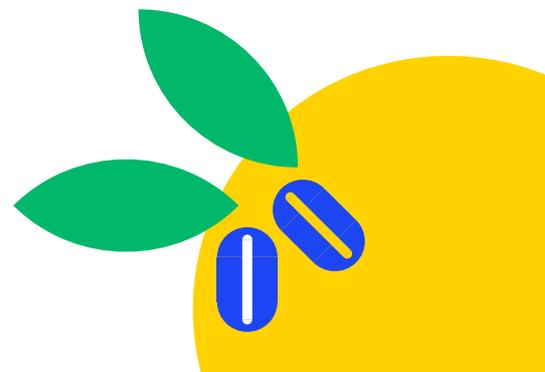
## Nilva da Cunha de Lima

nilvadacunhadelima@gmail.com  
+55 68 98401-1074

### Location

Acre, Capixaba, Acre

Coffees available at the cupping: #32



## Cooperativa Agroativista

Sebastião Nascimento de Aquino

Cooperxapuri2@gmail.com

+55 68 99957-8717

Location

Xapuri, Acre

Coffees available at the cupping: #20

## Cooperbonal

Coffees available at the cupping: #21

## Francisco Romoaldo da Silva

Romoaldo.agronomia@gmail.com

+55 68 99961-4003

Location

Acre, Mâncio Lima, Acre

Did not participate in the cupping, delivered some samples to the buyers

## Anderson Marques Chaves da Silva

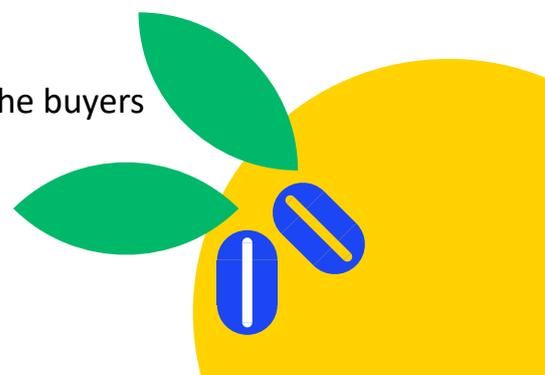
Anderson-chaves2011@hotmail.com

+55 68 99985-6524

Location

Acre, Mâncio Lima, Acre

Did not participate in the cupping, delivered some samples to the buyers



## Billy Rodrigues Barbosa

Billy.manciolima@hotmail.com

+55 68 99940-0214

### Location

Acre, Mâncio Lima, Acre

Did not participate in the cupping, delivered some samples to the buyers

## Messias Robson Pereira de Nascimento

robsonmessiasrobson@gmail.com

+55 68 98424-8964

### Location

Acre, Porto Walter, Acre

Did not participate in the cupping, delivered some samples to the buyers

## Raimundo Carlos de Oliveira

Raimundooliveira54@gmail.com

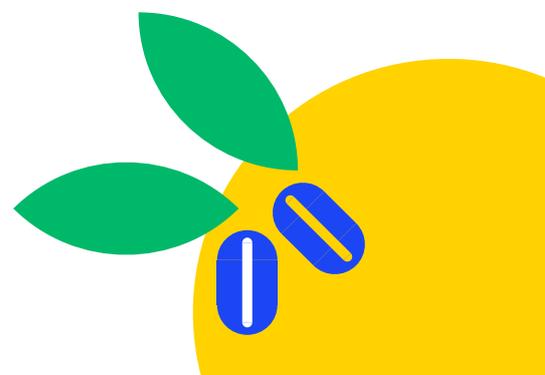
+55 68 99964-9529

### Location

Acre, Cruzeiro do Sul, Acre

Coffees available at the cupping

Did not participate in the cupping, delivered some samples to the buyers



## Raimundo Alves de Macedo

Rdoalves.macedo@gmail.com

+55 68 99957-9944

Location

Acre, Senador Guiomar, Acre

Did not participate in the cupping, delivered some samples to the buyers

## Marcos Antônio Santos Goes

+55 68 9999-7220

Location

Acre, Assis Brasil, Acre

Did not participate in the cupping, delivered some samples to the buyers

## Além do Cacau (Chocolate and Cocoa Tea)

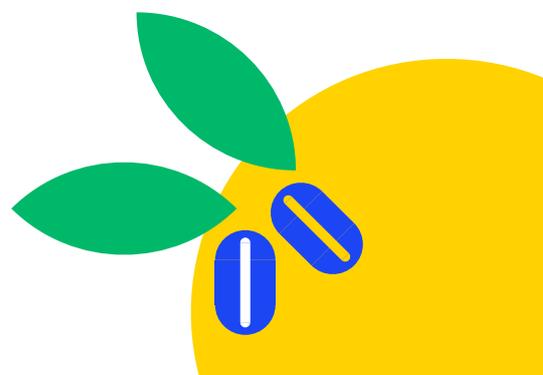
Alemdocacau.admpalladium@gmail.com

+55 68 98117-0930

Location

Acre, Rio Branco, Acre

Did not participate in the cupping, delivered some samples to the buyers





# International Coffee Week

## Belo Horizonte – Minas Gerais

35 producers from several regions of Brazil, Coffee produced by Women and Cup of Excellence Winners



## Benedito Café

@beneditocafemg (Instagram)

Adriana Santos

adrianiadomiciano@hotmail.com

+55 31 99938-6877



### Location

Matas de Minas, São João do Manhuaçu, Minas Gerais

### About us:

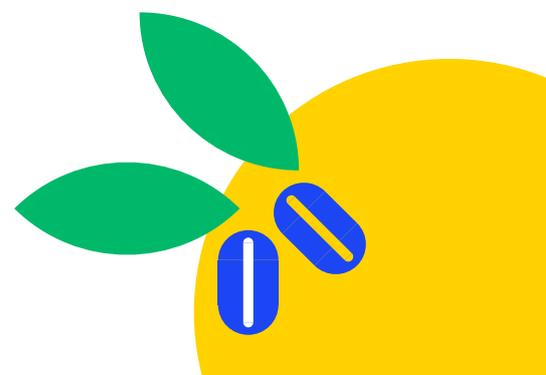
Founded on August 9, 2022, Benedito Café MG is a company created by Adriana Santos, one of the first women to bring coffee from São João do Manhuaçu to the specialty coffee market. With a focus on valuing the Minas Gerais terroir, the company is engaged in the production, roasting, and marketing of high-quality coffees. Benedito Café MG stands out for its commitment to excellence, sustainability, and the empowerment of small local producers, offering consumers an authentic experience that combines tradition, innovation, and a passion for Brazilian specialty coffee.

### Sobre nosotros:

Fundada el 9 de agosto de 2022, Benedito Café MG es una empresa creada por Adriana Santos, una de las primeras mujeres en llevar el café de São João do Manhuaçu al mercado de cafés especiales. Con un enfoque en la valorización del terroir minero, la empresa se dedica a la producción, tueste y comercialización de cafés de alta calidad. Benedito Café MG se destaca por su compromiso con la excelencia, la sostenibilidad y el fortalecimiento de los pequeños productores locales, ofreciendo al consumidor una experiencia auténtica que une tradición, innovación y pasión por el café especial brasileño.

### Coffees available at the cupping

- Arabica – Benedito Café - Adriana Santos - 83.4 - Chocolate, yellow fruits, and caramel, with a balanced profile and harmonious sweetness.



## Cooperativa dos Produtores de Café Especial de Boa Esperança (Costas 5588)

[www.costas5588.com.br](http://www.costas5588.com.br)

Eliezer Reis Jorge

[diretor\\_presidente@costas5588.com.br](mailto:diretor_presidente@costas5588.com.br)

+55 35 99953-4551



### Location

Sul de Minas, Boa Esperança, Minas Gerais

### Exporting experience

United States, United Kingdom, Germany, Canada, Spain, Netherlands, Belgium, Switzerland, Poland

### About us:

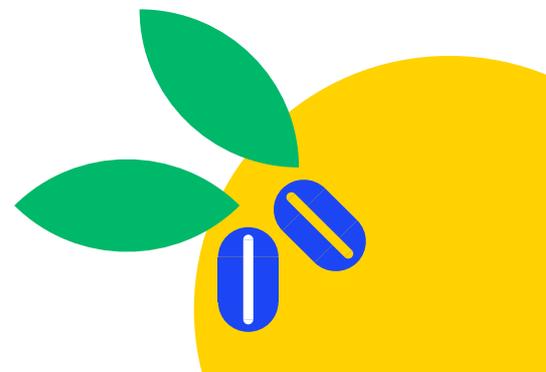
The Cooperativa dos Produtores de Café Especial de Boa Esperança produces coffee under Fairtrade Certification standards, promoting sustainability and social development across the entire value chain. Through the dedication of its members, the cooperative has obtained certifications that enable trade with the European Union, the United States, Japan, and the United Kingdom. Its strong commitment to social, environmental, and economic progress enhances trade relations and empowers family farmers. By encouraging fair trade and inclusive growth, the cooperative strengthens local communities and creates international opportunities for small producers, contributing to a more equitable and sustainable global coffee industry.

### Sobre nosotros:

La Cooperativa de Productores de Café Especial de Boa Esperança produce café bajo los estándares de certificación Fairtrade, promoviendo la sostenibilidad y el desarrollo social a lo largo de toda la cadena de valor. Gracias a la dedicación de sus miembros, la cooperativa ha obtenido certificaciones que permiten el comercio con la Unión Europea, Estados Unidos, Japón y el Reino Unido. Su compromiso con el progreso social, ambiental y económico fortalece las relaciones comerciales y apoya a los agricultores familiares. Al fomentar el comercio justo y el crecimiento inclusivo, impulsa comunidades más fuertes y una industria cafetera más sostenible.

### Coffees available at the cupping

- Arabica – Fazenda Boa Vista - Paulo Giovane dos Santos - 83.67 - Caramel, chocolate, and honey
- Arábica – Fazenda Lagoinha - Elaine Cristina Pereira Damasceno - 82.67 - Caramel, chocolate, and fruity nuances, with a balanced profile and smooth sweetness



## Fazenda Giori

[www.giori.farm/en](http://www.giori.farm/en)

Fabricio De Oliveira Campos  
[contato@giori.farm](mailto:contato@giori.farm)  
+55 27 99907-1119



### Location

Conilon Capixaba, Cachoeiro do Itapemirim, Espírito Santo

### Exporting experience

Chile, Switzerland

### About us:

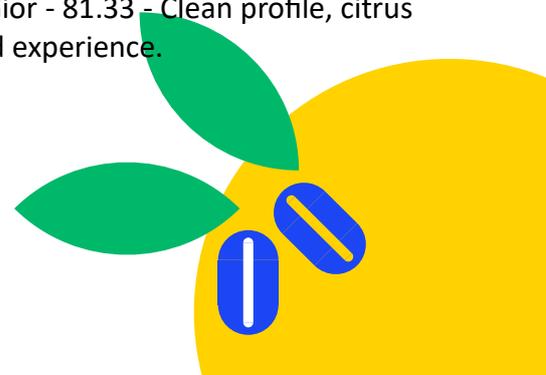
Fazenda Giori, located in Cachoeiro de Itapemirim, Brazil, is a family-owned farm producing biodynamic and organic specialty Robusta coffee. With roots dating back to 1895, the Giori family has cultivated coffee for generations. As Brazil's only certified biodynamic Robusta producer, the farm follows Demeter standards, using regenerative practices such as integrating sheep for weed control and avoiding pesticides. Their coffee is full-bodied, sweet, and low in acidity, consistently scoring above 80 points. Fazenda Giori offers roasted beans, ground coffee, and coffee leaf tea, all traceable from farm to cup, promoting sustainability and harmony between people and the planet.

### Sobre nosotros:

Fazenda Giori, ubicada en Cachoeiro de Itapemirim, Brasil, es una finca familiar que produce café Robusta de especialidad, biodinámico y orgánico. Con raíces que se remontan a 1895, la familia Giori ha cultivado café por generaciones. Como único productor certificado de Robusta biodinámico en Brasil, la finca sigue los estándares Demeter, aplicando prácticas regenerativas como integrar ovejas para el control de maleza y evitar pesticidas. Su café es de cuerpo completo, dulce y con baja acidez, superando consistentemente los 80 puntos. Ofrecen granos tostados, café molido y té de hojas de café, promoviendo sostenibilidad y armonía con el planeta.

### Coffees available at the cupping

- Canephora - Fazenda Giori - Sebastião Giori e Domingos Roque Giori - 84.33 - Sweetness, citrus, creamy texture, caramel, chocolate, and cocoa, with a medium body and a long, pleasurable, and pleasant finish.
- Canephora - Fazenda Giori - Sebastião Giori e Domingos Roque Gior - 81.33 - Clean profile, citrus brightness, and medium body, offering a refreshing and balanced experience.



## Fazenda Liberdade Organic

<https://www.fazliberdade.com.br/>

Guilherme Custódio Vicentini

guilherme@fazliberdade.com.br

Gabriela Lopes Vieira Campos (Sales representative)

+55 32 998149922

### Location

Alta Mogiana, Altinópolis, São Paulo

### Exporting experience

Country reach on previous sales

### About us:

Fazenda Liberdade is a family-run agricultural company with over 100 years of history, located in the fertile lands of Alta Mogiana, Brazil. Founded in 1919 by Francisco Vicentini and his descendants, the farm has evolved through generations with values of respect, care, and resilience. Today, under fourth-generation leadership, it embraces conscious production, integrating sustainability, innovation, and human-centered practices. Focused on specialty coffee, Fazenda Liberdade combines tradition and technology to ensure quality, traceability, and environmental responsibility. Their dedication to excellence is evident in every step, from cultivation to post-harvest, producing coffees that honor the land and its people.

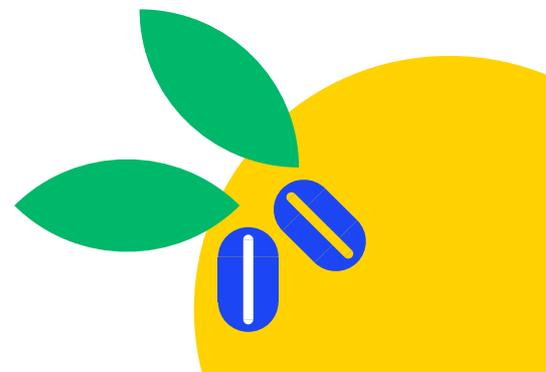
### Sobre nosotros:

Fazenda Liberdade es una empresa agrícola familiar con más de 100 años de historia, ubicada en las fértiles tierras de Alta Mogiana, Brasil. Fundada en 1919 por Francisco Vicentini y sus descendientes, la finca ha evolucionado a lo largo de generaciones con valores de respeto, cuidado y resiliencia. Hoy, bajo la dirección de la cuarta generación, aplica una producción consciente, integrando sostenibilidad, innovación y prácticas centradas en las personas. Enfocados en café de especialidad, combinan tradición y tecnología para garantizar calidad, trazabilidad y responsabilidad ambiental, produciendo cafés que honran la tierra y su gente.

### Coffees available at the cupping

- Arabica - Altinópolis, Alta Mogiana - Guilherme C. Vicentini - 85.33 - Caramel, honey, citrus herbal, passion flower.

Fazenda  
Liberdade



## Fazenda Camocim

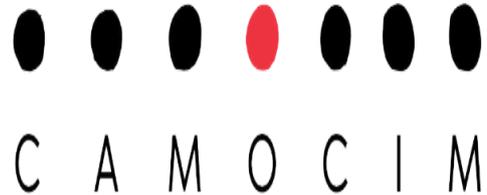
<https://www.camocimorganic.com/>

Henrique Leivas Sloper

[suporte@camocimorganic.com](mailto:suporte@camocimorganic.com)

Dryelle Peterli (Sales representative)

+55 27 998387126



### Location

Montanhas do Espírito Santo, Domingos Martins,  
Espírito Santo

### Exporting experience

United States, United Kingdom, France, Germany, Switzerland, Belgium, Japan, Argentina

### About us:

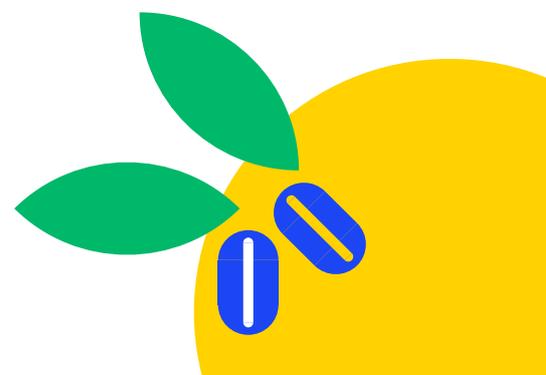
Founded in 1962 in Pedra Azul, Espírito Santo, Camocim Farm spans 152 hectares of certified organic and biodynamic coffee. Since 1999, under Henrique Sloper's leadership, it has led large-scale organic Arabica production in Domingos Martins, using agroforestry systems that protect biodiversity and avoid agrochemicals. Internationally renowned for Jacu Coffee, one of the rarest in the world, Camocim combines selective hand harvesting, biodynamic principles, and careful post-harvest processing to ensure exceptional quality. Certified by IBD, Demeter, USDA, CE, BR, FDA, and BSCA, the farm exemplifies sustainability, innovation, and strong female leadership from seed to cup.

### Sobre nosotros:

Fundada en 1962 en Pedra Azul, Espírito Santo, Camocim Farm abarca 152 hectáreas de café orgánico y biodinámico certificado. Desde 1999, bajo el liderazgo de Henrique Sloper, ha liderado la producción a gran escala de Arábica orgánico en Domingos Martins, utilizando sistemas agroforestales que protegen la biodiversidad y evitan agroquímicos. Reconocida internacionalmente por el Jacu Coffee, uno de los más raros del mundo, Camocim combina cosecha manual selectiva, principios biodinámicos y un cuidadoso poscosecha para garantizar calidad excepcional. Certificada por IBD, Demeter, USDA, CE, BR, FDA y BSCA, la finca es un referente global de sostenibilidad y excelencia.

### Coffees available at the cupping

- Arabica - Fazenda Camocim - Henrique Leivas Sloper de Araujo - 90.08 - Floral and fruity aromas, with red fruits, raspberry, hazelnut, honey, spices, dulce de leche, vanilla, brown sugar, and molasses, complemented by a smooth, velvety body, citrus acidity, and a sweet, pleasant finish.



## Fazenda Venturim

<https://fazendaventurim.com.br/>

Lucas Henrique Caser Venturim  
l.venturim@fazendaventurim.com.br  
+55 27 99947-4883

# Fazenda Venturim

### Location

Conilon do Espírito Santo, São Domingos do Norte, Espírito Santo

### Exporting experience

Germany, Italy, Croatia, United Arab Emirates, Portugal, Russia, United States

### About us:

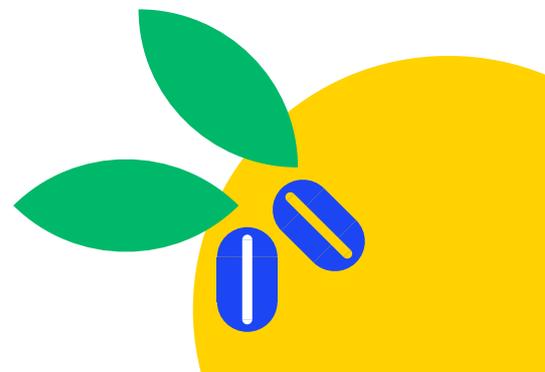
We are the fifth generation of our family growing coffee in Espírito Santo, since our great-great-grandfather arrived from Italy in the 1880s. In the early 2000s, we launched a specialty coffee project focused on Canephora (Conilon), a species in which Espírito Santo is a global reference. We invested in research, travel, and post-harvest development, starting pulping in 2012 and experimenting with fermentation in 2016. In 2018, we became the first Canephora producers to join BSCA and the world's first CQI-certified Post-Harvest Processing Instructors for Robustas, helping other growers improve quality and income.

### Sobre nosotros:

Somos la quinta generación de nuestra familia cultivando café en Espírito Santo, desde que nuestro tatarabuelo llegó de Italia en la década de 1880. A principios de los 2000, iniciamos un proyecto de café de especialidad enfocado en Canephora (Conilon), especie en la que Espírito Santo es referente mundial. Invertimos en investigación, viajes y desarrollo poscosecha, comenzando el despulpado en 2012 y experimentando con fermentación en 2016. En 2018, fuimos los primeros productores de Canephora en unirse a BSCA y los primeros instructores certificados CQI para procesamiento poscosecha de Robusta, ayudando a otros productores a mejorar calidad e ingresos..

### Coffees available at the cupping

- Canephora (Conilon) - Sítio São Lucas - Lucas Henrique Caser Venturim - 82.75 - Caramel, chocolate, nuts, brown, black fruits, citric acidity.



## Fazenda Cruzeiro

<https://fazendaventurim.com.br/>

Lucas Lorenzon Resende Lima  
lucaslourenconi76@gmail.com  
+55 35 99954-0960



### Location

Sul de Minas, Nepomuceno, Minas Gerais

### About us:

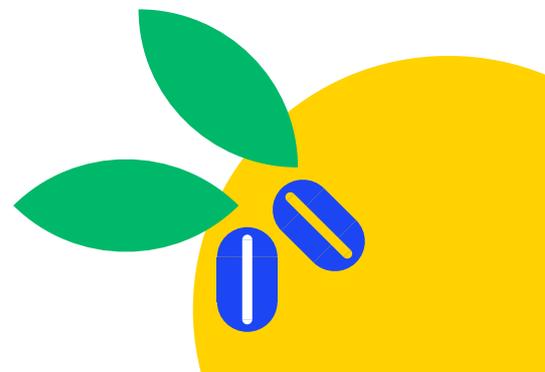
Our farm is in Nepomuceno, southern Minas Gerais, Brazil, a region known for fertile soils and ideal altitude for specialty coffee. Since 1910, we have blended tradition and innovation, committed to sustainability, community, and quality. We produce natural, pulped natural, and fermented coffees, always pursuing excellence. Around 60 people work on the farm, many living on-site, carrying forward a legacy across generations. This close connection fosters shared dedication to our values. Looking ahead, we aim to strengthen our presence in the global specialty coffee market by continuously improving agricultural practices, sustainability, and coffee quality.

### Sobre nosotros:

Nuestra finca está en Nepomuceno, al sur de Minas Gerais, Brasil, una región conocida por sus suelos fértiles y la altitud ideal para café de especialidad. Desde 1910, combinamos tradición e innovación, comprometidos con la sostenibilidad, la comunidad y la calidad. Producimos cafés natural, pulped natural y fermentado, siempre buscando la excelencia. Alrededor de 60 personas trabajan en la finca, muchas viviendo en el lugar y preservando un legado familiar. Esta cercanía fomenta la dedicación compartida a nuestros valores. Nuestro objetivo es fortalecer nuestra presencia en el mercado global de café de especialidad mediante mejoras continuas en prácticas agrícolas, sostenibilidad y calidad.

### Coffees available at the cupping

- Arabica - Nepomuceno-MG - Lucas Lorenzon Resende Lima - 85.17 - Cocoa, orange blossom, spices, brown, ripe fruit



## Toca da Onça Specialty Coffee

@toca\_da\_onca\_specialtycoffee (Instagram)

Luciana Swan  
luciana@beestudio.com.br  
+55 11 98151-8363



### Location

Mantiqueira de Minas, Campanha, Minas Gerais

### Exporting experience

United Kingdom, Netherlands, Ireland, Australia

### About us:

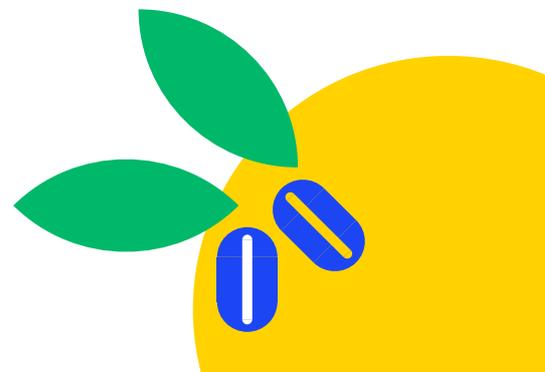
Toca da Onça Farm (Jaguar's Cave), located in the Mantiqueira de Minas region, has produced specialty coffee for over 40 years. In 2022, architect-turned-farmer Luciana took over the family farm, bringing a fresh perspective grounded in sustainability and innovation. Exceptional coffee begins with respect for the land and the people who cultivate it, combining nature, science, and passion. Each step, from planting to harvest, reflects care and dedication. By blending tradition with new ideas, Toca da Onça creates coffees that honor heritage, foster environmental responsibility, and deliver outstanding quality in every cup.

### Sobre nosotros:

La finca Toca da Onça (Cueva del Jaguar), ubicada en la región de Mantiqueira de Minas, produce café de especialidad desde hace más de 40 años. En 2022, Luciana, arquitecta convertida en agricultora, asumió la finca familiar, aportando una perspectiva fresca basada en sostenibilidad e innovación. El café excepcional comienza con respeto por la tierra y las personas que lo cultivan, combinando naturaleza, ciencia y pasión. Cada etapa, desde la siembra hasta la cosecha, refleja cuidado y dedicación. Toca da Onça mezcla tradición e innovación para ofrecer cafés de alta calidad y compromiso ambiental.

### Coffees available at the cupping

- Arabica - Campanha – MG - Luciana Flores Martins Swan - 85.5 - Pudding syrup, honey, and raw sugar/molasses, with a creamy body, citrus acidity, and a long-lasting, sweet finish.
- Arábica – Campanha - Luciana Flores Martins Swan – 86 – Toasted almonds, Belgian chocolate, and dulce de leche, with a creamy body, citrus acidity, and a long-lasting finish.



## Viola Agropecuaria (Mió – Fazenda Cachoeirinha)

@mio.fazenda (Instagram)

Maísa Mancini Matioli de Sousa  
maisa.mancini@mio.cafe  
Lucas Louzada Pereira (Sales representative)  
+55 35 999971626

# MIO

### Location

Sudoeste de Minas, Monte Santo de Minas, Minas Gerais

### Exporting experience

England and Italy

### About us:

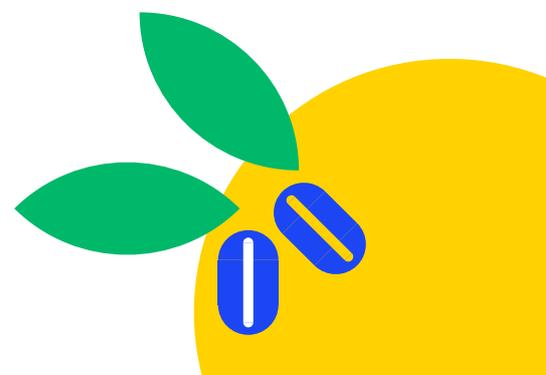
Miό – Fazenda Cachoeirinha, in Monte Santo de Minas, Brazil, is owned by Carlos Alberto de Paiva Pellicer and managed by the Pellicer family's fourth generation. The farm blends tradition and innovation, prioritizing quality, traceability, and sustainability. Miό cultivates diverse coffee varieties using natural, washed, and fermented methods, guided by a detailed harvest plan. Each lot is carefully tracked and post-harvest cherries are separated by density and processed under strict protocols. Graded and sensorially evaluated, Miό represents a modern, family-run approach to specialty coffee, preparing future generations while preserving heritage and connecting to global markets.

### Sobre nosotros:

Miό – Fazenda Cachoeirinha, en Monte Santo de Minas, Brasil, es propiedad de Carlos Alberto de Paiva Pellicer y está gestionada por la cuarta generación de la familia Pellicer. La finca combina tradición e innovación, priorizando calidad, trazabilidad y sostenibilidad. Miό cultiva diversas variedades de café con métodos natural, lavado y fermentado, siguiendo un plan de cosecha detallado. Cada lote se controla cuidadosamente; los frutos se separan por densidad y se procesan bajo estrictos protocolos. Evaluados sensorialmente, Miό representa un enfoque familiar moderno del café de especialidad, preparando futuras generaciones mientras preserva su legado y conecta con mercados globales.

### Coffees available at the cupping

- Arabica - Viola Agropecuaria - Maísa Mancini Matioli de Sousa – 86 – Floral, tropical fruits, papaya, spices, creamy body, citric acidity.
- Arábica - Viola Agropecuaria - Maísa Mancini Matioli de Sousa - 82.83 - Brown sugar, milk chocolate, raisins.



## Vale do Bueno

@cafespeciaisvaledobueno (Instagram)

Rita de Cassia Fontes Bueno

fontesrita24@gmail.com

+55 27 99504-8365

Renato Lopes Bueno

+55 28 99974-4888



### Location

Caparaó, Muniz Freire, Espírito Santo

### About us:

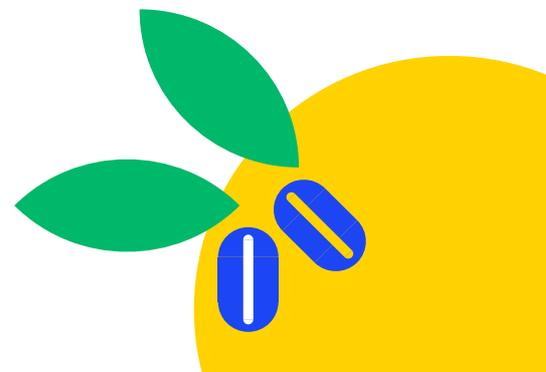
Located in the Caparaó region of Espírito Santo, our family farm has been growing Arabica coffee for generations. With ideal climate and altitude, we produce specialty and gourmet coffees known for their flavor diversity and intensity. Our work is entirely family-driven, focusing on selective harvesting, controlled drying, and artisanal roasting. Every cup reflects our commitment to quality, tradition, and sustainability. The passion for coffee and attention to every detail in the process represent the values that have guided our family for decades.

### Sobre nosotros:

Ubicada en la región de Caparaó en Espírito Santo, nuestra finca familiar cultiva café Arábica desde hace generaciones. Con un clima y altitud privilegiados, producimos cafés especiales y gourmet con diversidad e intensidad de sabores. Todo el trabajo es realizado por la familia, con enfoque en la cosecha selectiva, el secado controlado y el tueste artesanal. Cada taza refleja nuestro compromiso con la calidad, la tradición y la sostenibilidad. La pasión por el café y el cuidado en cada etapa del proceso representan los valores que han guiado a nuestra familia durante décadas.

### Coffees available at the cupping

- Arabica - Vale do Bueno - Rita de Cassia Fontes Bueno - 83.33 - Chocolate, brown, dried fruit, citric acidity.



## Sítio Santa Rosa

@santarosa.anhumas (Instagram)

Tiago César Duarte  
tiago182@msn.com  
+55 11 98018-6564

Valdir Duarte  
valdird@uol.com.br  
+55 19 983507364



### Location

Região Vulcânica, São Sebastião da Grama, São Paulo

### About us:

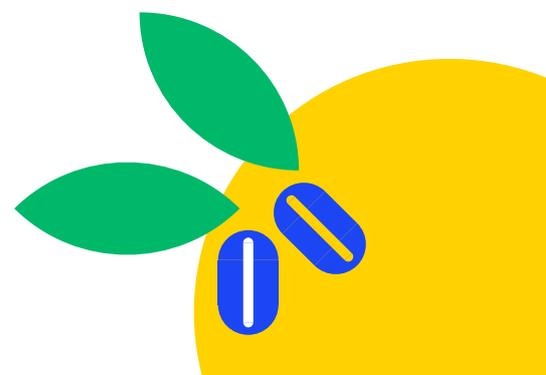
Sítio Santa Rosa is a 12-hectare farm located between 1,100 and 1,240 meters in São Sebastião da Grama, São Paulo, within the unique Volcanic Region. The farm produces Arara, Red Obata, Yellow Catuai, and Yellow Catucaí, while expanding into exotic varieties like Geisha. Committed to sustainability and innovation, Sítio Santa Rosa focuses on improving coffee quality while preserving the environment. Known as a “little bit of paradise,” it reflects a deep love for coffee, nature, and tradition. The region’s volcanic soil provides ideal conditions for cultivating specialty coffee.

### Sobre nosotros:

Sítio Santa Rosa es una finca de 12 hectáreas ubicada entre 1,100 y 1,240 metros en São Sebastião da Grama, São Paulo, dentro de la singular Región Volcánica. La finca produce Arara, Red Obata, Yellow Catuai y Yellow Catucaí, mientras que se expande hacia variedades exóticas como Geisha. Comprometido con la sostenibilidad y la innovación, Sítio Santa Rosa se centra en mejorar la calidad del café y preservar el medio ambiente. Conocido como un “pequeño paraíso”, refleja amor por el café, la naturaleza y la tradición, con un suelo volcánico ideal para cafés de especialidad.

### Coffees available at the cupping

- Arabica - Sítio Santa Rosa - Tiago César Duarte - 84.33 - Dried fruits, strawberry, raspberry, sweet.



## Fazenda Aleluia

Augusto Alves  
augustoj33.33@gmail.com  
+55 16 99147-4384



### Location

Alta Mogiana, Franca, São Paulo

### Exporting experience

Germany, Argentina, Chile

### About us:

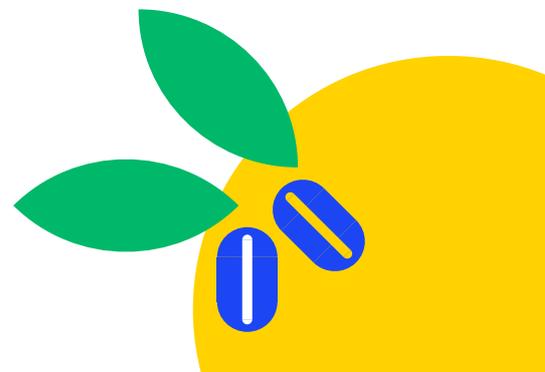
Aleluia Farm was originally acquired by José Rodrigues Alves in 1944 as a small plot of land. Following his administration, his son, José Brasil Aguiar Rodrigues Alves, with his experience, work and dedication, began coffee production in 1962. Over time, Aleluia farm was transformed into a coffee production facility, which remains to this day. Currently, his grandson Ismael and his great-grandson Augusto continue this story of passion for growing high-quality coffees with technology in coffee cultivation, always respecting nature and the history of Aleluia farm.

### Sobre nosotros:

La Hacienda Aleluia fue adquirida originalmente por José Rodrigues Alves en 1944 como una pequeña parcela de tierra. Tras su gestión, su hijo, José Brasil Aguiar Rodrigues Alves, con su experiencia, trabajo y dedicación, inició la producción de café en 1962. Con el tiempo, la Hacienda Aleluia se transformó en una instalación de producción cafetera, que se mantiene hasta el día de hoy. Actualmente, su nieto Ismael y su bisnieto Augusto continúan esta historia de pasión por el cultivo de cafés de alta calidad, utilizando tecnología en el cultivo del café, siempre respetando la naturaleza y la historia de la Hacienda Aleluia.

### Coffees available at the cupping

- Fazenda Aleluia – Ismael Nogueira Rodrigues Alves and others – 85.17 – Cocoa, Amarula, Yellow Fruits





## Produced by Women | SIC 2025

From the field to the cup, the strength of women transforming Brazil's specialty coffee.

Dedication, sensitivity, and an unwavering pursuit of quality are hallmarks of women's work in coffee. These are stories of passion and resilience that translate into extraordinary beverages, with flavors and aromas that captivate the world.

*To celebrate and give these stories the visibility they deserve, BSCA, in partnership with ApexBrasil and IWCA Brazil, is hosting the technical cupping **PRODUCED BY WOMEN** during the 2025 International Coffee Week.*

## Fazendas Dutra

[www.fazendasdutra.com.br](http://www.fazendasdutra.com.br)

Osvaldina Alves Dutra

[export@fazendasdutra.com.br](mailto:export@fazendasdutra.com.br)

+ 55 33 999030707

## Fazendas Caxambu e Araçá

[www.fazendacaxambu.com.br](http://www.fazendacaxambu.com.br)

Carmem Lucia Chaves de Brito

[contato@fazendacaxambu.com.br](mailto:contato@fazendacaxambu.com.br)

+ 55 35 998323134

## Eldorado Specialty Coffee

[www.eldoradospecialtycoffees.site](http://www.eldoradospecialtycoffees.site)

Luciana Neves Fernandes Vilhena Faleiros

[financeiro@eldoradospecialty.coffee](mailto:financeiro@eldoradospecialty.coffee)

+ 55 16 991800652

## Fazenda Guariroba

[www.fazendaguariroba.com](http://www.fazendaguariroba.com)

Elisa Paiva Lamounier

[elisa.implamig@gmail.com](mailto:elisa.implamig@gmail.com)

+ 55 37 999639223

## Toca da Onça Specialty Coffee

[@toca\\_da\\_onca\\_specialtycoffee \(Instagram\)](https://www.instagram.com/toca_da_onca_specialtycoffee)

Luciana Flores Martins Swan

[luciaa@beestudio.com.br](mailto:luciaa@beestudio.com.br)

+55 11 981518363

## Bioma Café

[www.biomascafes.com](http://www.biomascafes.com)

Carla Poliane da Silva Oliveira

[administrativo@biomacafe.com.br](mailto:administrativo@biomacafe.com.br)

+ 55 34 999160159

## Jaguara Coffee Comercio de Cafés

[www.jaguaracoffee.com.br](http://www.jaguaracoffee.com.br)

Natalia Moreira Brito

[financeiro@jaguaracoffee.com](mailto:financeiro@jaguaracoffee.com)

+ 55 35 987160253

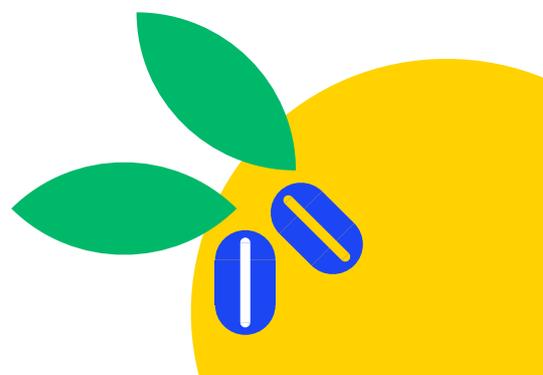
## Moncerrado Cafes

[@moncerrado\\_cafes\\_ \(Instagram\)](https://www.instagram.com/moncerrado_cafes_)

Juliana Rezende Mello

[jujumello18@icloud.com](mailto:jujumello18@icloud.com)

+ 55 34 999857090



## Capadócia Coffees

@capadocia\_coffees (Instagram)

Patricia Fernanda Silveira e Ana Maria Borges  
Ferreira

adm.mg@capadociacoffees.com.br

+ 55 35 998892885

## SMC Specialty Coffees

www.smccafe.com.br

Priscila Castro

priscilasilva@smccafe.com.br

+ 55 35 999438057

## Fazenda Giori

www.giori.farm/em

Luzia Do Carmo Giori

financeiro@giori.farm

+ 55 27 999071119

## Fazenda Boa Vista do Anil

www.boavistadoanil.com.br

Bárbara Lorena Oliveira Gomes and

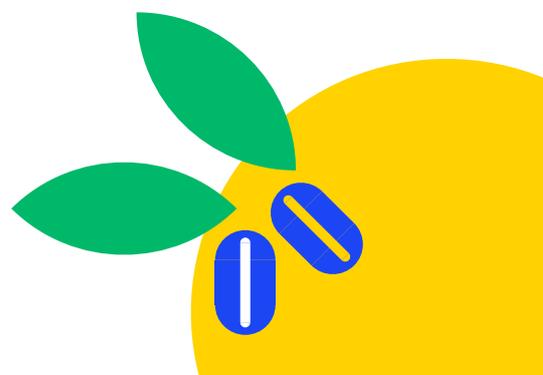
Emília Ferraz Cruz

barbaralorena474@gmail.com

+ 55 34 999957394

emiliaferraz@hotmail.com

+55 11 995357773





Cup of Excellence is the world's premier coffee quality competition. BSCA has been organizing this contest since the year 2000, and it is currently supported by the Brazilian Trade and Investment Promotion Agency (Apex-Brasil) and the Alliance for Coffee Excellence (ACE).

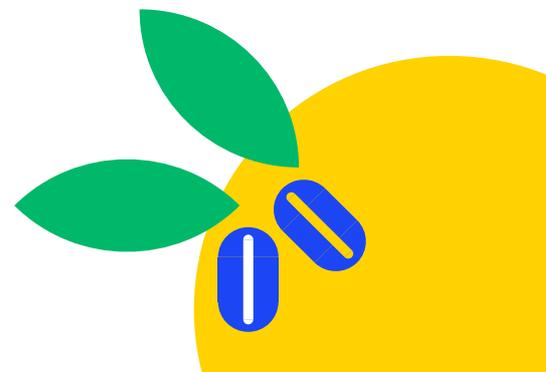
This competition is open to all Brazilian Arabica coffee producers and is one of the initiatives of the International Marketing Plan for the Promotion of Brazilian Specialty Coffees proposed by the association. The Cup of Excellence competition was initiated by a group of coffee experts with the support of government entities and non-governmental organizations (NGOs), aiming to reward producers for their efforts and hard work.

Brazil Cup of Excellence 2025 the winning lots are the top 30 coffees that scored above an 87 by the Cup of Excellence International Jury. These coffees have each been cupped a minimum of five different times during the cupping process. The coffee is packaged in 30kg boxes containing two 15kg vacuum-packed bags.

The National Winner lots are coffees scoring 85+ points during the International Phase by the Cup of Excellence National Jury and International Jury. These coffees have each been cupped a minimum of five different times during the cupping process

**The winners will be announced on November 1st, 2025. Taste Brazil's finest coffees firsthand during the International Coffee Week.**

[Discover the finalists here](#)



**IPANEMA AGRÍCOLA S/A (FAZENDA RIO VERDE)**  
MANTIQUEIRA DE MINAS

Coffee available at the cupping:

- 91.68 – Geisha - Experimental: anaerobic fermentation - Tropical fruits, floral, peach, strawberry, citrus acidity.

**PEDRO BRÁS (CASA BRÁS)**  
CAFÉ DA CANASTRA

Coffee available at the cupping:

- 89.11 – Geisha - Experimental: double fermentation - Floral, Mango, Peach, Orange, Citric Acid.

**MARCELO ASSIS NOGUEIRA (FAZENDA AGUA LIMPA)**  
CERRADO MINEIRO

Coffee available at the cupping:

- 91.37 – Arara - Wet process: honey - Juicy, Tropical Fruit, Floral, Berry, Citric Acid.

**OSVALDINA ALVES DUTRA (FAZENDA ÁGUA LIMPA)**  
MATAS DE MINAS

Coffee available at the cupping:

- 90,5 – Kent - Wet process: honey - Floral, Honey, Jasmine, Stone Fruit, Malic Acid.

**PAULO FERNANDO CHAVES DE BRITO (FAZENDA ARACAÇU)**  
SUL DE MINAS

Coffee available at the cupping:

- 90.79 – Arara - Dry process: natural - Strawberry, Juicy, Tropical Fruit, Pineapple, Citric Acid.

**MARCELO CARVALHO FERRAZ (FAZENDA BOA VISTA)**  
MANTIQUEIRA DE MINAS

Coffee available at the cupping:

- 90.82 – Catucaí - Wet process: pulped - Floral, Honey, Brown Sugar, Peach, Citric Acid.

**EDSON LUIZ IGNACIO (FAZENDA CANASTRA)**  
CERRADO MINEIRO

Coffee available at the cupping:

- 89.32 – Arara - Wet process: honey - Chocolate, Dark Chocolate, Sweet, Brown Spice, Citric Acid

**GUSTAVO ANDRADE ALVARENGA (FAZENDA CHAPADÃO)**  
CERRADO MINEIRO

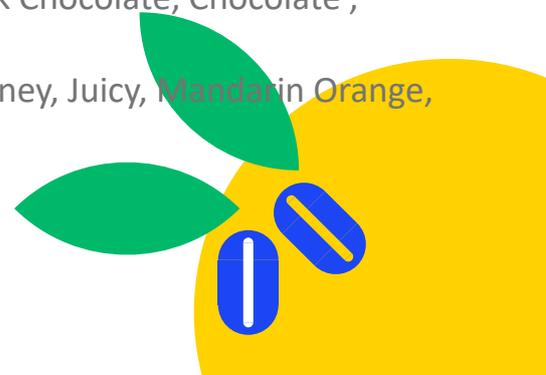
Coffee available at the cupping:

- 90.11 – Paraíso - Dry process: natural - Molasses, Brown Sugar, Honey, Passion Fruit, Citric Acid

**FLÁVIO MÁRCIO FERREIRA DA SILVA (FAZENDA OLHOS D'ÁGUA)**  
CERRADO MINEIRO

Coffee available at the cupping:

- 89.89 – Arara - Experimental: double fermentation - Dark Chocolate, Chocolate, Citrus Fruit, Floral, Malic Acid.
- 89.55 – Arara - Dry process: natural - Floral, Caramel, Honey, Juicy, Mandarin Orange, Citric Acid.



**JOSÉ CARLOS DOS REIS (FAZENDA RANCHO GRANDE)**  
SUL DE MINAS

Coffee available at the cupping:

- 91.11 – Arara - Experimental: anaerobic fermentation - Winey, Grape, Tropical Fruit, Dark Chocolate, Malic Acid.

**FRANCISCO ISIDRO DIAS PEREIRA E OUTROS (FAZENDA SERTÃO)**  
MANTIQUEIRA DE MINAS

Coffee available at the cupping:

- 89.32 – Topázio - Dry process: natural - Tropical Fruit, Brown Sugar, Floral, Fruity, Brown Spice, Citric Acid.

**DANILO BARBOSA (FAZENDA SUCURI)**  
CERRADO MINEIRO

Coffee available at the cupping:

- 90.32 – Geisha - Dry process: natural - Floral, Peach, Honey, Jasmine, Mango, Malic Acid.

**ERCILEI JOSÉ DE OLIVEIRA (SITIO PEDRO VARINHAS)**  
MATAS DE MINAS

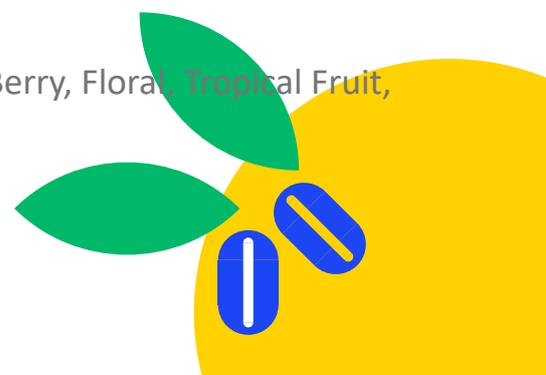
Coffee available at the cupping:

- 90.08 – Arara - Wet process: pulped - Floral, Peach, Stone Fruit, Apricot, Citric Acid.

**SEBASTIÃO DANIEL DA SILVA (SITIO SAO SEBASTIAO)**  
MANTIQUEIRA DE MINAS

Coffee available at the cupping:

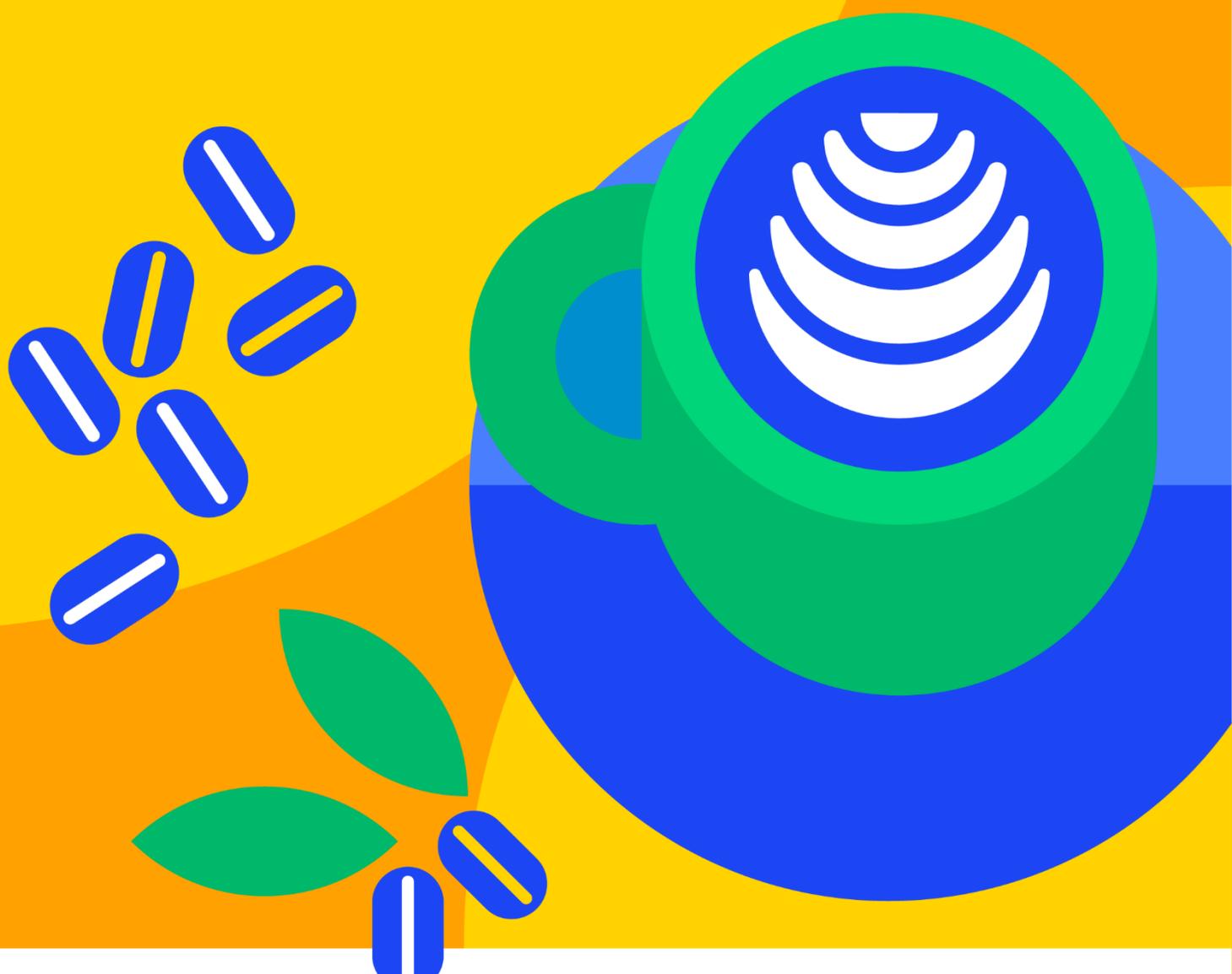
- 90.29 – Arara - Experimental: anaerobic fermentation - Berry, Floral, Tropical Fruit, Mango, Peach, Malic Acid



# Matas de Minas

## Minas Gerais

19 producers



## Ava Café Especial

@ava.cafés

Adélia Vivian de Abreu  
avacafeespecial@gmail.com  
+55 33 98806-6526



### Location

Matas de Minas, Simonésia, Minas Gerais

### About us:

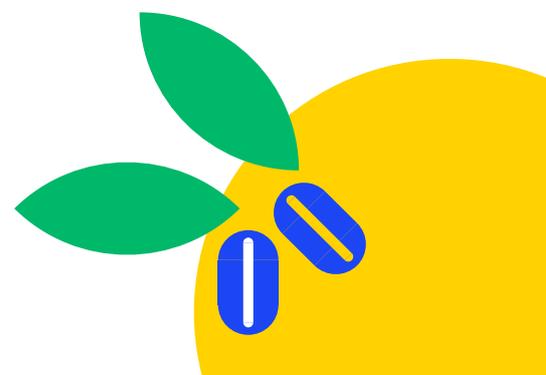
We are a family of coffee producers committed to quality and sustainability. Our organic plots are cultivated without pesticides. We treat coffee as food and carefully care for the soil and natural environment, ensuring each bean reflects our dedication to responsible and ethical farming.

### Sobre nosotros:

Somos una familia de productores de café comprometidos con la calidad y la sostenibilidad. Cultivamos parcelas orgánicas sin pesticidas. Consideramos el café como alimento y cuidamos con esmero el suelo y el entorno natural, asegurando que cada grano refleje nuestra dedicación a una agricultura responsable y ética.

### Coffees available at the cupping

- Arabica - Ava Cafés Especiais - Adelia Vívian de Abreu - 87.5 - Honey, red fruits, and milk chocolate. Bright citrus acidity, dense body, sweet and pleasant finish. Well-balanced.
- Arábica - Ava Cafés Especiais - Adelia Vivian de Abreu – 84 - Flavor notes of light caramel, smooth chocolate, with a taste of soft chocolate and honey. Full-bodied and sweet.



## Fazenda Vitória

Antonio Carlos Focca  
focaw@gmail.com  
+55 33 99963-9731



### Location

Matas de Minas, Luisburgo, Minas Gerais

### About us:

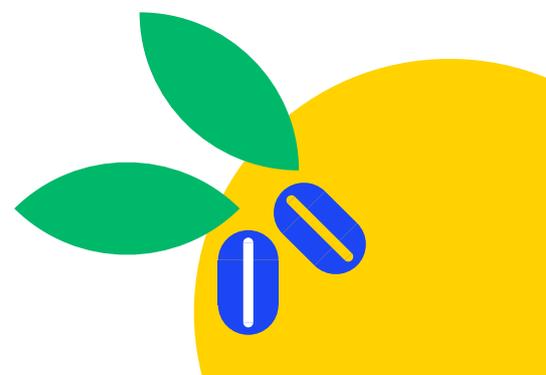
Fazenda Vitória is a family-run farm in Luisburgo, Minas Gerais, renowned for its coffee tradition. The farm cultivates 100% Arabica beans under ideal terroir conditions, at an average altitude of 840 meters, producing high-quality coffees that reflect dedication, expertise, and heritage.

### Sobre nosotros:

Fazenda Vitória es una finca familiar en Luisburgo, Minas Gerais, reconocida por su tradición cafetera. La finca cultiva granos 100% Arábica bajo condiciones ideales de terroir, a una altitud promedio de 840 metros, produciendo cafés de alta calidad que reflejan dedicación, experiencia y legado.

### Coffees available at the cupping

- Arabica - Fazenda Vitória - Antonio Carlos Focca - 85.75 - Molasses, fruity chocolate, oatmeal porridge, and candied melon, with medium passion fruit-like citrus acidity, medium body, and a medium finish.
- Arábica - Fazenda Vitória - Antonio Carlos Focca - 85.75 - Caramel, chocolate, dulce de leche, and ripe blackberry, with a taste of caramel, fruity chocolate, dulce de leche, and syrupy fig; medium citrus acidity, medium body, and medium finish.



## Alves Freitas Cafés Especiais

Eduardo Portes  
eduardovieiraportes@gmail.com  
+55 32 99972-0181

### Location

Matas de Minas, Divino, Minas Gerais

### Coffees available at the cupping

- Arabica – Divino – Eduardo - 86.5 - Rapadura, chocolate, and orange, with a taste of orange, honey, chocolate, and caramel; citrus acidity, creamy body, sweet and pleasant finish, and balanced profile.

## Ronivon Rodrigues Sindra

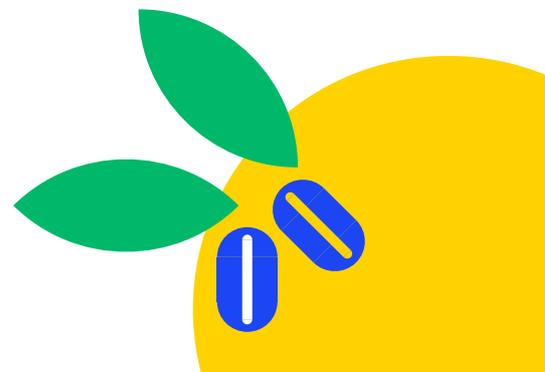
Ronivon Rodrigues Sindra  
cristianecamposferreirasindra@gmail.com  
+55 33 99734-9524

### Location

Matas de Minas, Luisburgo, Minas Gerais

### Coffees available at the cupping

- Arabica - Luisburgo MG - Ronivon Rodrigues Sindra - 86 - Fruity aromas, chocolate, and apricot, with yellow fruits, caramel, and chocolate on the palate, a creamy body, citrus acidity, balanced profile, and a sweet, pleasant finish.



## Fazenda Sapucaia

@cafesapucaia (Instagram)

João Luís Carneiro Vianna

joaolcv@hotmail.com

+55 33 98419-6570



**CAFÉ  
SAPUCAIA**

### Location

Matas de Minas, Manhumirim, Minas Gerais

### About us:

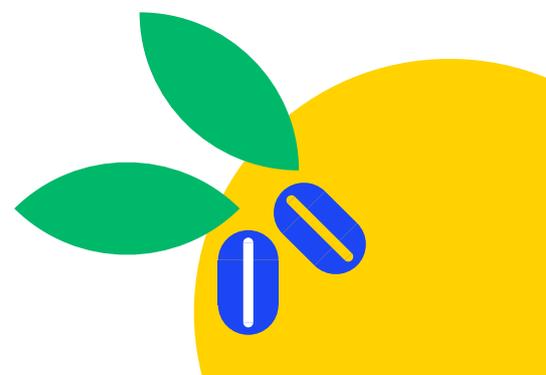
Fazenda Sapucaia has been cultivating coffee for over a century, passing down from generation to generation the care devoted to every stage of production. Since the early 20th century, it has carried out the pulping of the coffee beans and today combines tradition and technical refinement to offer specialty coffees.

### Sobre nosotros:

La Fazenda Sapucaia cultiva café desde hace más de un siglo, transmitiendo de generación en generación el cuidado en cada etapa de la producción. Desde principios del siglo XX realiza el despulpado de los granos y, en la actualidad, combina tradición y perfeccionamiento técnico para ofrecer cafés especiales.

### Coffees available at the cupping

- Arabica - Fazenda Sapucaia - João Luís Carneiro Vianna - 87.75 - Red fruits, caramel, chocolate, and honey, with a taste of caramel, strawberry, red fruits, chocolate, and honey; citrus acidity, velvety body, distinctive and pleasurable finish, and balanced profile.
- Arábica - Fazenda Sapucaia - João Luís Carneiro Vianna - 86.75 - Fruity chocolate, nuts, and honey, with a taste of dark chocolate, red fruits, and molasses; citrus acidity, creamy body, distinctive finish, and balanced profile.



## Café du Produtor

@cafeduprod (Instagram)

Bruno Valim Alves  
b\_valim@hotmail.com  
+55 33 98441-0000



### Location

Matas de Minas, Simonésia, Minas Gerais

### About us:

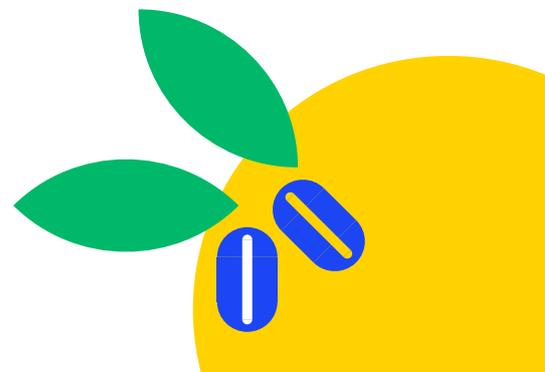
A company that comes from a family succession and that values the well-being of the rural environment, as well as concerns itself with sustainability, always seeking to improve its final product with responsibility and respect for people, animals and the environment.

### Sobre nosotros:

Una empresa que surge de una sucesión familiar y que valora el bienestar del entorno rural, además de preocuparse por la sostenibilidad, buscando siempre mejorar su producto final con responsabilidad y respeto por las personas, los animales y el medio ambiente.

### Coffees available at the cupping

- Arabica – Simonésia - Bruno Valim Alves - 82.5 - Caramel, chocolate, and black tea.



## Gerações Coffee

@geracoes.coffee (Instagram)

Deborah Perigolo

deborahperigolo@gmail.com

+55 33 99967-6242

### Location

Matas de Minas, Simonésia, Minas Gerais

### About us:

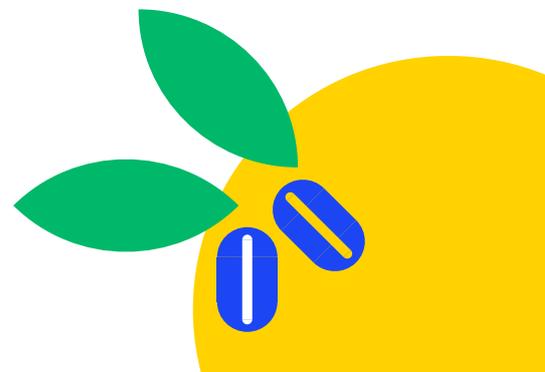
Gerações Coffee is my family's brand. We are family farmers cultivating Arabica coffee in the Matas region of Minas Gerais. Our focus is on productivity and producing high-quality specialty coffees that reflect our dedication, heritage, and passion for the land.

### Sobre nosotros:

Gerações Coffee es la marca de café de mi familia. Somos agricultores familiares que cultivan café Arábica en la región de Matas, Minas Gerais. Nuestro enfoque está en la productividad y en producir cafés de especialidad de alta calidad que reflejan dedicación, legado y pasión por la tierra.

### Coffees available at the cupping

- Arabica - Gerações Coffee - Manoel Bento Rodrigues - 86.5 - Chocolate, caramel candy, and cereal, with a taste of milk chocolate, nuts, caramel, and molasses; citrus acidity, velvety body, sweet and pleasant finish, and balanced profile.
- Arábica - Gerações Coffee - Manoel Bento Rodrigues - 84.25 - Milk chocolate, caramel, and hazelnut, with a taste of chocolate, nuts, and pear; citrus acidity, medium body, short finish, and balanced profile.



## Sítio Cambuta

Denise Morone Perígolo  
moronedenise@gmail.com;  
deniseperigolo@yahoo.com.br  
+55 33 98414-7557

### Location

Matas de Minas, Simonésia, Minas Gerais

### About us:

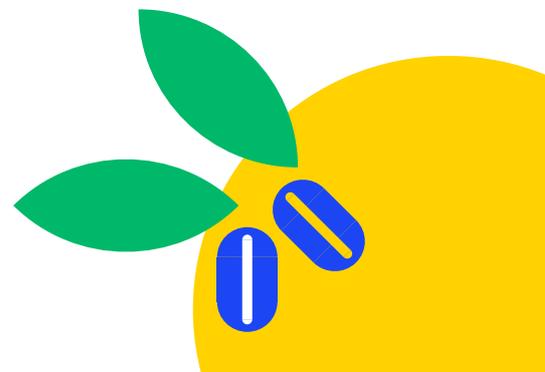
We are a family-owned coffee farm producing specialty coffees for the past 7 years. Our focus is on superior quality, achieved through sustainable practices and family teamwork. We adopt environmentally responsible methods to ensure safe and ethical production, always thinking about future generations. We believe in caring for the land with the same love we've received, leaving it as a legacy for our children, nieces, and nephews. Our coffee reflects this commitment to nature, family, and excellence in coffee cultivation.

### Sobre nosotros:

Somos una finca cafetera familiar que produce cafés especiales desde hace 7 años. Nuestro enfoque está en la calidad superior, lograda mediante prácticas sostenibles y trabajo en familia. Adoptamos métodos responsables con el medio ambiente para garantizar una producción segura y ética, siempre pensando en las futuras generaciones. Creemos en cuidar la tierra con el mismo amor que hemos recibido, dejándola como legado para nuestros hijos, sobrinos y nietos. Nuestro café refleja este compromiso con la naturaleza, la familia y la excelencia en el cultivo del café.

### Coffees available at the cupping

- Arabica - Sítio Cambuta - Denise Morone Perígolo – 86 - Caramel, chocolate, sugarcane juice; flavor: caramel candy, milk chocolate, honey; acidity: citric; body: creamy; finish: pleasantly sweet; balance: balanced.



## Dulce Marias Cafés Especiais

@\_cafedulcemarias (Instagram)

Dulcinéia Prado

dulcineia\_prado@hotmail.com

+55 33 99986-4959



### Location

Matas de Minas, Luisburgo , Minas Gerais

### About us:

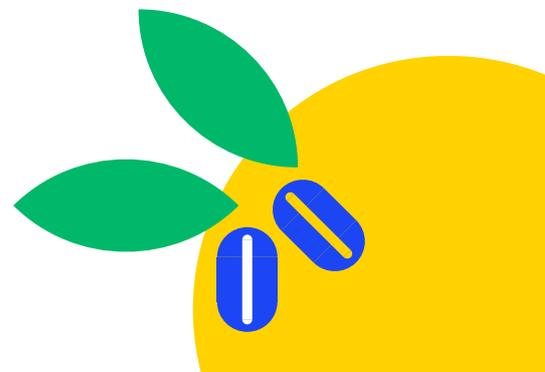
I am a specialty coffee producer on a small farm in the Matas de Minas region. Certified by Minas Coffee, I have been working in the specialty coffee sector since 2017, focusing on quality, care, and sustainable practices.

### Sobre nosotros:

Soy productor de cafés de especialidad en una pequeña finca en la región de Matas de Minas. Certificado por Minas Coffee, trabajo en la línea de cafés de especialidad desde 2017, con enfoque en calidad, cuidado y prácticas sostenibles.

### Coffees available at the cupping

- Arabica - Dulce Marias Cafés Especiais - Dulcinéia Prado - 84.5 - Chocolate, caramel, honey, and orange.



## Café Cor e Arte

@cafeespecialcoreart (Instagram)

Sabrina Alves Boldrini Cabral  
sabinaboldrincabral@hotmail.com  
+55 32 99127-6321

### Location

Matas de Minas, Espera Feliz, Minas Gerais

### About us:

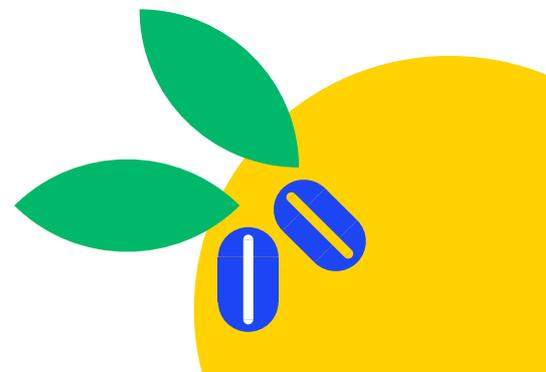
Cor & Arte Specialty Coffee is grown in the lush Matas de Minas region, using the natural dry process with 100% hand-harvested beans. Produced by a family farm, it reflects tradition, dedication, and the unique flavors of artisanal Brazilian coffee.

### Sobre nosotros:

Cor & Arte Specialty Coffee se cultiva en la exuberante región de Matas de Minas, utilizando el proceso natural con granos 100% cosechados a mano. Producido por una finca familiar, refleja tradición, dedicación y los sabores únicos del café artesanal brasileño.

### Coffees available at the cupping

- Arabica - Café Cor e Arte - Elcy Cabral Junior - 84 - Milk chocolate, molasses, light fruitiness, and honey, with a taste of milk chocolate, hazelnut, and honey; citrus acidity, medium body, dry finish, and balanced profile.



## Sítio Alto da Serra

@fabiano\_dinizz (Instagram)

Fabiano Henrique Diniz

fabianohdiniz@gmail.com

+55 33 99973-3538

### Location

Matas de Minas, Manhuaçu, Minas Gerais

### Exporting experience

Denmark and Germany

### About us:

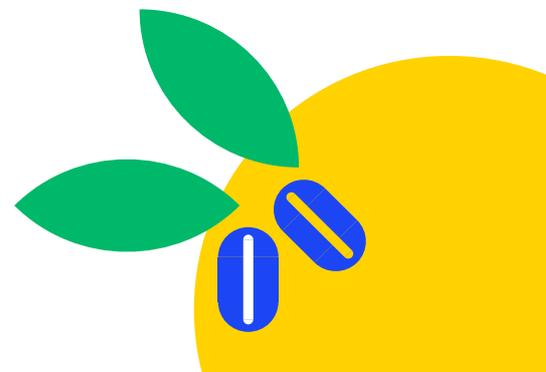
I am a small producer of specialty coffees from the Minas Gerais forest region, recognized nationally with multiple awards. Each coffee reflects dedication, quality, and a deep connection to the land.

### Sobre nosotros:

Soy un pequeño productor de cafés de especialidad de la región forestal de Minas Gerais, reconocido a nivel nacional con múltiples premios. Cada café refleja dedicación, calidad y conexión con la tierra.

### Coffees available at the cupping

- Arabica - Sítio Alto da Serra - Fabiano Diniz - 88.5 - Lemon, honey, caramel, and chocolate, with a taste of caramel candy, chocolate, and lemongrass; citrus acidity, creamy body, and a sweet, pleasant finish.
- Arábica - Sítio Alto da Serra - Fabiano Diniz - 89.5 - Dulce de leche, caramel candy, molasses, and chocolate, with a taste of dulce de leche, pudding syrup, lemon, and milk chocolate; citrus lemon-like acidity, velvety body, and a distinctive, pleasurable finish.



## Tuya Café

Marina Pimenta Freitas  
pimentafreitas@gmail.com  
+55 33 98816-1020



### Location

Matas de Minas, Manhuaçu, Minas Gerais

### About us:

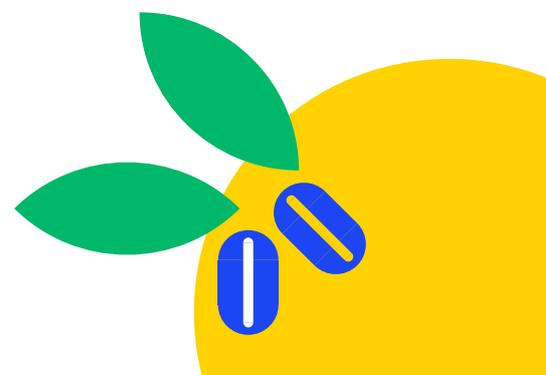
We are the fourth generation of coffee producers, continuing the care and passion of our predecessors. Selecting the best beans is only the first step toward offering a truly unique experience. Every stage of the process, from cultivation to tasting, is essential to preserve the original characteristics of our coffees. Our specialty coffees reflect decades of dedication and love for coffee growing. We invite you to visit our farm, explore the process, and savor the results. Join us on this journey of flavor, tradition, and commitment where every cup tells the story of our family and its connection to the land.

### Sobre nosotros:

Somos la cuarta generación de productores de café, continuando el cuidado y la pasión de nuestros antecesores. Seleccionar los mejores granos es solo el primer paso para ofrecer una experiencia realmente única. Cada etapa del proceso, desde el cultivo hasta la cata, es esencial para preservar las características originales de nuestro café. Nuestros cafés de especialidad reflejan décadas de dedicación y amor por el cultivo del café. Te invitamos a visitar nuestra finca, conocer el proceso y disfrutar del resultado. Únete a este viaje de sabor, tradición y compromiso donde cada taza cuenta la historia de nuestra familia y su conexión con la tierra.

### Coffees available at the cupping

- Arabica - Tuya Café - Eduardo Cerqueira Freitas – 87 - Red fruits, milk chocolate, cherry, and vanilla, complemented by a creamy body, smooth citrus acidity, balanced profile, and a pleasurable finish.
- Arábica - Tuya Café - Eduardo Cerqueira Freitas - 88.5 - Caramel, chocolate, honey, and tropical fruits like mango, passion fruit, and pineapple, with a creamy body, bright passion fruit citrus acidity, balanced profile, and a striking finish.



## Fazendas Dutra Organic Coffee

[www.fazendasdutra.com.br](http://www.fazendasdutra.com.br)

Pedro Henrique Dutra

[export@fazendasdutra.com.br](mailto:export@fazendasdutra.com.br)

+55 33 99903-0707



### Location

Matas de Minas, Caputira, Minas Gerais

### Exporting experience

USA, Canada, Germany, France, Belgium, Netherlands, Sweden, Switzerland, Spain, Slovakia, Italy, Japan, Hong Kong, Australia, Uruguay, Denmark, United Kingdom, South Korea

### About us:

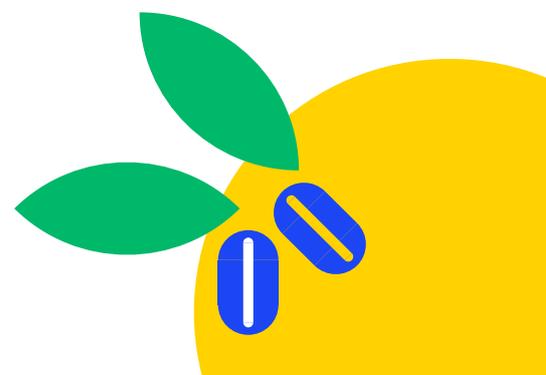
With over 70 years of family tradition, Fazendas Dutra are pioneers in specialty organic coffee production in the Matas de Minas region. Our commitment to sustainable practices and careful farm management ensures balance between soil, climate, and local biodiversity. This approach allows us to export high-quality organic beans directly to more than 20 countries. Each cup reflects our dedication to excellence, environmental responsibility, and a long-standing passion for coffee. Fazendas Dutra combine heritage, sustainability, and quality to deliver specialty coffee that embodies both tradition and innovation in every sip.

### Sobre nosotros:

Con más de 70 años de tradición familiar, Fazendas Dutra son pioneras en la producción de café orgánico de especialidad en la región de Matas de Minas. Nuestro compromiso con prácticas sostenibles y la gestión cuidadosa de la finca asegura un equilibrio entre el suelo, el clima y la biodiversidad local. Este enfoque nos permite exportar granos orgánicos de alta calidad directamente a más de 20 países. Cada taza refleja nuestra dedicación a la excelencia, la responsabilidad ambiental y la pasión de siempre por el café. Fazendas Dutra combina herencia, sostenibilidad y calidad en cada sorbo.

### Coffees available at the cupping

- Arabica - Fazendas Dutra - Pedro Henrique Dutra - 90.5 - Dulce de leche, orange blossom, chocolate, honey, and caramel candy, with a soft and clean body, bright citrus acidity, balanced profile, and a persistent, pleasant finish.
- Arábica - Fazendas Dutra - Pedro Henrique Dutra – 91 – Milk chocolate, caramel, floral and fruity aromas, with yellow fruits and jasmine tea on the palate, a silky body, clean and bright acidity, balanced profile, and a persistent, aromatic finish.



## Sítio Manhuaçuinho (Cafés da Nide)

@sítio\_manhuacuzinho (Instagram)

Reinildes Raposo de Barros Barros  
reinildesraposo@gmail.com  
+55 33 99981-5622



### Location

Matas de Minas, Manhuaçu, Minas Gerais

### About us:

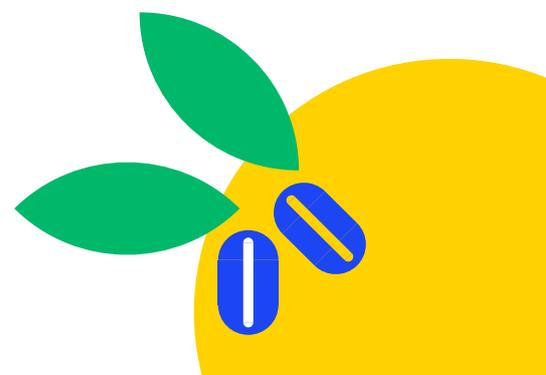
We are a family farm; we work together as a family and are already certified by Certifica Minas. Here, we produce specialty coffees and have already been awarded for the quality of our wonderful coffee.

### Sobre nosotros:

Somos una familia agricultora; trabajamos en familia y ya estamos certificados con Certifica Minas. Aquí producimos cafés especiales y ya hemos sido premiados por la calidad de nuestro maravilloso café.

### Coffees available at the cupping

- Arabica - Sítio Manhuaçuinho - Reinildes Raposo de Barros - 86.25 - Smooth chocolate, delicate fruity notes, honey, yellow fruits, and nuts, with a creamy body, citrus acidity, balanced profile, and a pleasurable finish.



## Fazenda Cotrim e D'Alessandro

@cafedamario (Instagram)

Sérgio Cotrim D'Alessandro  
cotrimedalessandro@gmail.com  
+55 33 98435-5313

### Location

Matas de Minas, Manhumirim, Minas Gerais

### Exporting experience

USA

### About us:

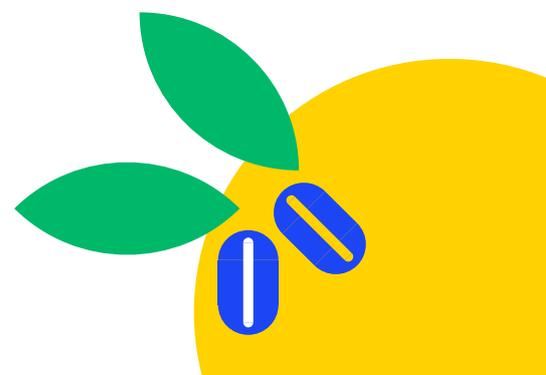
DA MARIO® coffee honors the legacy of Italian immigrant Mario D'Alessandro, who began growing coffee in Matas de Minas in the 1970s, transporting carefully selected seedlings by bicycle. Each cup tells a story of dedication, sustainable farming, and social responsibility. Produced by Cotrim & D'Alessandro Farm, the beans are meticulously selected to ensure origin and excellence in every batch.

### Sobre nosotros:

DA MARIO® rinde homenaje al legado del inmigrante italiano Mario D'Alessandro, quien comenzó a cultivar café en Matas de Minas en los años 70, transportando plántulas cuidadosamente seleccionadas en bicicleta. Cada taza cuenta una historia de dedicación, prácticas agrícolas sostenibles y responsabilidad social. Producido por la Finca Cotrim & D'Alessandro, los granos son seleccionados meticulosamente para garantizar el origen y la excelencia en cada lote.

### Coffees available at the cupping

- Arabica - Fazenda Cotrim e D'Alessandro - Sérgio Cotrim D'Alessandro – 87 - Fruity aromas, chocolate, and apricot, with yellow fruits and peach on the palate, a liqueur-like, clean body, bright citrus acidity, and a long, sweet finish.
- Arábica - Fazenda Cotrim e D'Alessandro - Sérgio Cotrim D'Alessandro – 86 – Chocolate, caramel, yellow fruits, and a touch of elegance, with a clean, liqueur-like body, refined citrus acidity, and a sweet, clean finish.



## Sítio Terra Fértil

Silvana Teixeira

teixeirasilvana770@gmail.com

+55 33 99820-4991

### Location

Matas de Minas, Manhuaçu, Minas Gerais

### About us:

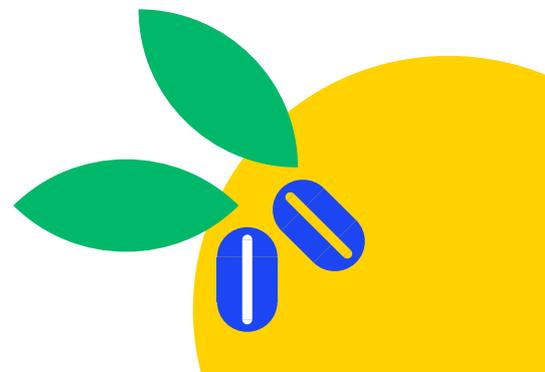
Produced in the forests of Minas Gerais, by Ivan and Sivana, where careful care of the land, harvesting, selection, and artisanal drying reveal the true essence of our coffee.

### Sobre nosotros:

Producido en los bosques de Minas Gerais por Ivan y Sivana, donde el cuidado meticuloso de la tierra, la cosecha, la selección y el secado artesanal revelan la verdadera esencia de nuestro café.

### Coffees available at the cupping

- Arabica - Sítio Terra fértil – Silvana Teixeira - 86.75 - Honey, milk chocolate, caramel, molasses, and delicate fruits, with a citric acidity, velvety body, long and sweet finish, and a well-balanced profile.
- Arabica - Sítio Terra fértil – Silvana Teixeira – 87.25 - Chocolate, caramel and brown sugar. Flavor: Molasses, milk chocolate and caramel. Acidity: Citrusy. Body: Velvety. Finish: Sweet and pleasurable. Balance: Balanced.



## Arraiá do Sol Café Artesanal

<https://arraiadosol.com.br/>

Vanderlei de Moura

lucienemedeiros1801@gmail.com

+55 33 99843-0773

### Location

Matas de Minas, Santana do Manhuaçu, Minas Gerais



### About us:

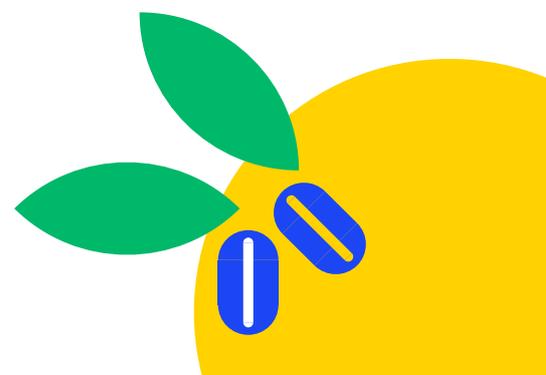
We are the Moura family, coffee producers for generations on Sítio Posse da Cachoeira in Santana do Manhuaçu, Minas Gerais. Our farm cultivates specialty, gourmet, and traditional coffees with dedication, respect for nature, and love for tradition. Every bean tells our story, with family care, traceability, and environmental responsibility. Our coffees have been sold to renowned exporters such as Illy, Cooxupé, Louis Dreyfus, and Três Corações. We aim to expand direct connections with consumers while maintaining quality, sustainability, and the essence of our land, bringing the flavor and tradition of Arraiá do Sol to Brazil and the world.

### Sobre nosotros:

Somos la familia Moura, productores de café por generaciones en Sítio Posse da Cachoeira, Santana do Manhuaçu, Minas Gerais. Nuestra finca cultiva cafés de especialidad, gourmet y tradicionales con dedicación, respeto por la naturaleza y amor por la tradición. Cada grano cuenta nuestra historia, con cuidado familiar, trazabilidad y responsabilidad ambiental. Nuestros cafés se han vendido a exportadores reconocidos como Illy, Cooxupé, Louis Dreyfus y Três Corações. Buscamos ampliar la conexión directa con consumidores, manteniendo calidad, sostenibilidad y la esencia de nuestra tierra, llevando el sabor y la tradición de Arraiá do Sol a Brasil y al mundo.

### Coffees available at the cupping

- Arabica - Arraia do Sol Café Artesanal - Vanderlei de Moura - 86.5 - Chocolate, caramel, honey, and lemon, with a creamy body, citrus acidity, balanced profile, and a sweet, pleasant finish.



## Café Crisóstomo

@cafecostomo (Instagram)

Victor Crisóstomo

victorcrisostomosilva19@gmail.com

+55 33 99927-5055



### Location

Matas de Minas, Santa Bárbara do Leste, Minas Gerais

### About us:

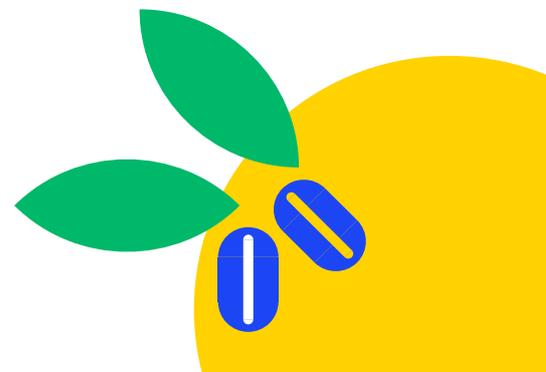
Café Crisóstomo produces high-quality specialty coffees in Brazil, carefully cultivated and hand-selected to deliver unique flavors. Committed to sustainability and excellence, we bring the authentic taste of Brazilian coffee to the world, reflecting the dedication, expertise, and passion of our growers in every cup.

### Sobre nosotros:

Café Crisóstomo produce cafés de especialidad de alta calidad en Brasil, cultivados con cuidado y seleccionados a mano para ofrecer sabores únicos. Comprometidos con la sostenibilidad y la excelencia, llevamos el auténtico sabor del café brasileño al mundo, reflejando la dedicación y pasión de nuestros cultivadores en cada taza.

### Coffees available at the cupping

- Arabica - Santa Bárbara do Leste - Victor Crisóstomo da Silva - 84.5 - Red fruits, strawberry, caramel, and milk chocolate, with ripe fruit sweetness on the palate, a creamy body, medium citrus acidity, and a sweet, pleasant finish.
- Arábica - Santa Bárbara do Leste - Victor Crisóstomo da Silva - 83.25 - Chocolate, caramel, and subtle red fruits, with a light body, low citrus acidity, balanced profile, and a pleasant finish.



# Caparaó

Minas Gerais and Espírito Santo

34 producers



## Café Júlio Amaral

Marinete Barreiros do Amaral  
sergioamaral80@hotmail.com  
+55 28 99967-7558

### Location

Caparaó, Espera Feliz, Minas Gerais

### About us:

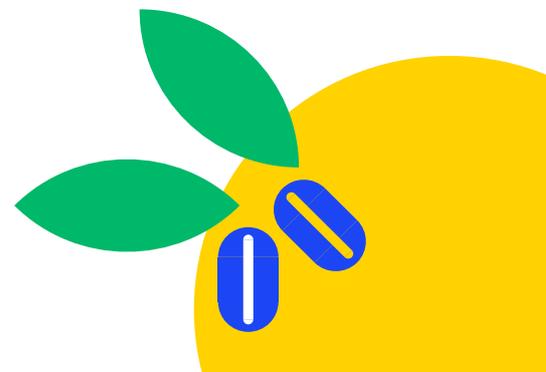
Júlio Maria do Amaral was born in Minas Gerais in 1956. After years working in ABC Paulista and managing his own supermarket, his heart led him back to the mountains of Minas. He searched for a special place with altitude, preserved forests, and abundant water, and found it at 1,300 meters, surrounded by rivers and waterfalls. Júlio preserved the forest and dedicated himself to coffee cultivation. Today, from this fertile land, he produces 100 percent Arabica specialty coffee, where each bean tells the story of a man who never gave up on his dreams.

### Sobre nosotros:

Júlio Maria do Amaral nació en Minas Gerais en 1956. Tras trabajar varios años en ABC Paulista y administrar su propio supermercado, su corazón lo llevó de regreso a las montañas de Minas. Buscó un lugar especial con altura, bosques preservados y abundante agua, y lo encontró a 1,300 metros, rodeado de ríos y cascadas. Júlio preservó el bosque y se dedicó al cultivo del café. Hoy, de esta tierra fértil, produce café de especialidad 100 por ciento Arábica, donde cada grano cuenta la historia de un hombre que nunca renunció a sus sueños.

### Coffees available at the cupping

- Arabica – Espera Feliz Carapaó - Marinete Barreiros do Amaral - 83.4 - Almonds, caramel, spices, milk chocolate; finish: short; acidity: citric; body: creamy; classification: soft.



## Sítio São Domingos

Josimar de Carvalho

josimarcarvalho1686@gmail.com

+55 28 99909-7043

### Location

Caparaó, Espera Feliz, Minas Gerais

### About us:

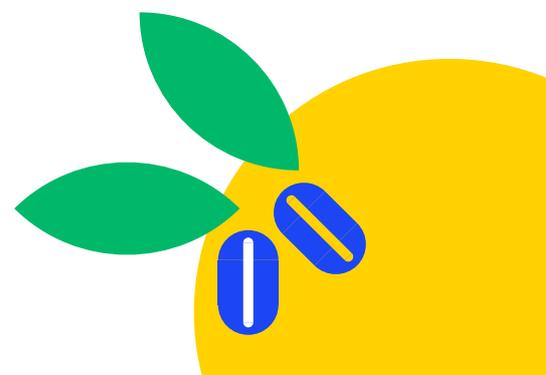
The Carvalho family story began in 1970, when Urias Evangelista Carvalho sowed his first coffee seeds in the fertile mountains of Caparaó. His work and faith turned coffee into both a livelihood and the family's identity. Ten of Urias's eleven children followed his path, strengthening a legacy cultivated bean by bean. Today, Josimar de Carvalho continues this tradition in Córrego São Domingos, producing specialty coffee while passing knowledge to his own son. The Carvalho family transforms tradition into the future, keeping in every aroma and flavor the testimony of generations built on hard work, faith, and love for the land.

### Sobre nosotros:

La historia de la familia Carvalho comenzó en 1970, cuando Urias Evangelista Carvalho sembró sus primeros granos de café en las fértiles montañas de Caparaó. Su trabajo y fe convirtieron el café en sustento y en la identidad familiar. Diez de los once hijos de Urias siguieron su camino, fortaleciendo un legado cultivado grano a grano. Hoy, Josimar de Carvalho continúa esta tradición en Córrego São Domingos, produciendo café de especialidad y transmitiendo conocimientos a su hijo. La familia Carvalho transforma la tradición en futuro, preservando en cada aroma y sabor generaciones de trabajo, fe y amor por la tierra.

### Coffees available at the cupping

- Arabica – Sítio São Domingos - Josimar de Carvalho – 84 - Milk chocolate, caramel, spices, and hazelnut.



## Ribeirão Forquilha Cafés Especiais

Ricardo Vezula Filho  
vezulafilho@gmail.com  
+55 28 99885-4633



### Location

Caparaó, Ibitirama, Espírito Santo

### About us:

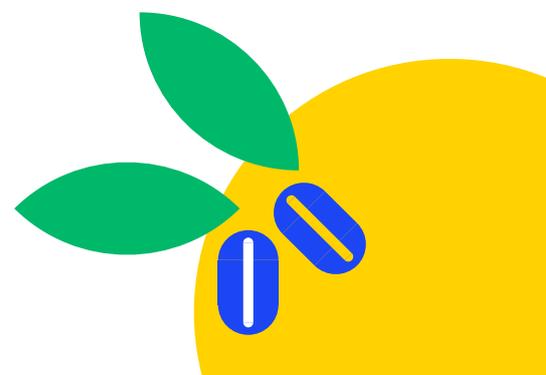
Café Ribeirão Forquilha is more than a product; it is the realization of a dream begun over 60 years ago by Henrique Vezula in Santa Marta. Today, the brand connects coffee lovers to the essence of the Caparaó mountains. Each cup offers a journey, tradition, and a link to the land and family behind it. Naturally sweet and complex, our coffees are hand-picked and carefully selected to ensure artisanal quality. Henrique's son and grandson continue the legacy, improving techniques, exploring new brews, and preserving both the environment and the family tradition.

### Sobre nosotros:

La finca Toca da Onça (Cueva del Jaguar), ubicada en la región de Mantiqueira de Minas, produce café de Café Ribeirão Forquilha es más que un producto; es la realización de un sueño iniciado hace más de 60 años por Henrique Vezula en Santa Marta. Hoy, la marca conecta a los amantes del café con la esencia de las montañas de Caparaó. Cada taza ofrece un viaje, tradición y un vínculo con la tierra y la familia que lo cultiva. Dulces y complejos de manera natural, nuestros cafés se cosechan y seleccionan cuidadosamente para garantizar calidad artesanal. El hijo y el nieto de Henrique continúan el legado, mejorando técnicas, explorando nuevas preparaciones y preservando el medio ambiente y la tradición familiar.

### Coffees available at the cupping

- Arabica – Ibitirama - Ricardo Vezula - 83.4 - Milk chocolate, spices, floral, fruity, hazelnut.



## Sítio Santa Clara

Sávio Faria de Oliveira  
saviooliveira1000@gmail.com  
+55 28 99946-6085

### Location

Caparaó, Iúna, Espírito Santo

### About us:

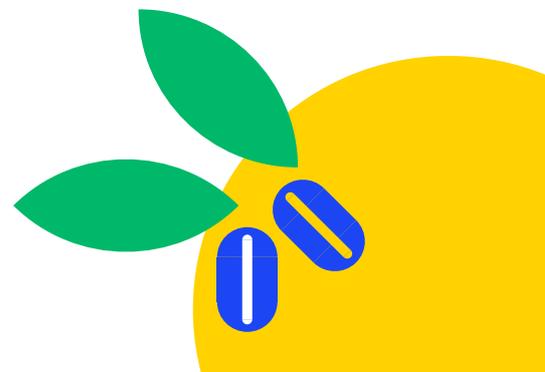
Sítio Santa Clara has been producing coffee for over 80 years and is now in its third generation of coffee cultivation in the Caparaó region. Every day, we focus on sustainability, investing in new coffee varieties, renovating areas, improving productivity, and ensuring quality. Our partner employees live on the farm, helping us deliver the best coffee from the plant to the cup. Through dedication and innovation, we combine family tradition with modern practices to provide specialty coffees that reflect the care, expertise, and passion of generations of growers.

### Sobre nosotros:

Sítio Santa Clara produce café desde hace más de 80 años y hoy está en su tercera generación de cultivo en la región de Caparaó. Cada día nos enfocamos en la sostenibilidad, invirtiendo en nuevas variedades de café, renovando áreas, mejorando la productividad y asegurando la calidad. Nuestros colaboradores viven en la finca, ayudándonos a llevar el mejor café desde la planta hasta la taza. Con dedicación e innovación, combinamos la tradición familiar con prácticas modernas para ofrecer cafés de especialidad que reflejan el cuidado, la experiencia y la pasión de generaciones de cultivadores.

### Coffees available at the cupping

- Arabica – Iúna - Sávio Faria de Oliveira - 83.4 - Milk chocolate, caramel, nuts; finish: short; acidity: citric; body: creamy; COB classification: soft



## Serra do Ouro Cafés Especiais

William Dias de Souza  
williamserradoouro@gmail.com  
+55 33 99935-7019



### Location

Caparaó, Manhumirim, Minas Gerais

### About us:

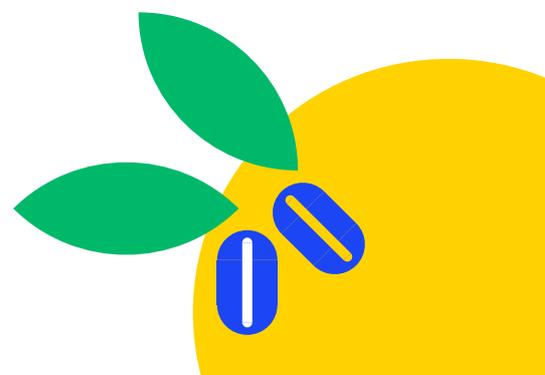
Our family's coffee journey began in Rio de Janeiro and continued in Minas Gerais, where we cultivate specialty coffee across generations. Inspired by my father and joined by my wife—herself from a coffee-growing family—we built a legacy rooted in passion, resilience, and dedication. Blessed with three children, we pursue excellence in every stage, producing high-quality coffees recognized nationally between 2015 and 2017. Over 60% of our land is preserved to protect the ecosystem, reflecting our commitment to sustainable farming. Coffee is more than a livelihood; it is our legacy, our gift, and a bridge across generations.

### Sobre nosotros:

Nuestro viaje familiar con el café comenzó en Río de Janeiro y continuó en Minas Gerais, donde cultivamos café de especialidad por generaciones. Inspirados por mi padre y junto a mi esposa, también de familia cafetera, construimos un legado basado en pasión, resiliencia y dedicación. Bendecidos con tres hijos, buscamos la excelencia en cada etapa, produciendo cafés de alta calidad reconocidos entre 2015 y 2017. Más del 60% de nuestra tierra se conserva para proteger el ecosistema, reflejando nuestro compromiso con la agricultura sostenible. El café es más que un sustento; es nuestro legado y un puente entre generaciones.

### Coffees available at the cupping

- Arabica - Corrego do ouro manhumirim - William dias de Souza - 85.4 - Red fruits, molasses, caramel, vanilla, hazelnut.



## Sítio Forquilha do Rio

@cafeforquilhadorio (Instagram)

Ademir Abreu de Lacerda  
ademircapixaba2017@gmail.com  
+55 28 98829-9822

### Location

Caparaó, Dores do Rio Preto, Espírito Santo



### About us:

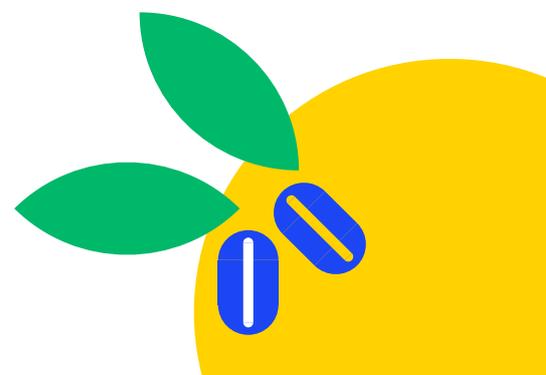
Sítio Forquilha do Rio is a small, family-owned coffee farm with a rich history, starting with the owner's great-grandfather and passed down through generations. In 2010, the farm shifted from producing commodity coffee to specialty coffee, earning recognition in quality competitions. This change brought innovation and deeper knowledge to their process, helping them grow in the specialty market. Coffee remains their main crop, and all work is done by family members. Today, they manage 2.5 hectares in Espírito Santo and 7 hectares in Minas Gerais, Brazil. Their dedication to tradition, quality, and sustainability defines their journey in artisanal coffee production.

### Sobre nosotros:

El Sítio Forquilha do Rio es una finca cafetera familiar con raíces profundas, iniciada por el bisabuelo del propietario y transmitida por generaciones. En 2010, la finca cambió de producir café comercial a café de especialidad, logrando reconocimiento en concursos de calidad. Esta transformación impulsó la innovación y el conocimiento en su proceso productivo, consolidando su presencia en el mercado de cafés especiales. La finca depende del trabajo familiar y cultiva principalmente café. Actualmente gestionan 2,5 hectáreas en Espírito Santo y 7 hectáreas en Minas Gerais, Brasil. Su compromiso con la calidad y la tradición guía su camino en la producción sostenible y artesanal.

### Coffees available at the cupping

- Arabica – Sítio Forquilha do Rio - Ademir Lacerda - 84.4 - Milk chocolate, spices, hazelnut, honey, and citric acidity.
- Arábica – Sítio Forquilha do Rio - Ademir Lacerda - 84.4 - Milk chocolate, honey, and vanilla.  
Acidity: citric.



## Os de Lacerda

@josealexandrelacerda (Instagram)

José Alexandre Abreu de Lacerda

alexandre.lacerda2000@gmail.com

João Vithor Medeiros Lacerda (Sales representative)

+55 28 99951-0749



### Location

Caparaó, Dores do Rio Preto, Espírito Santo

### Exporting experience

Portugal

### About us:

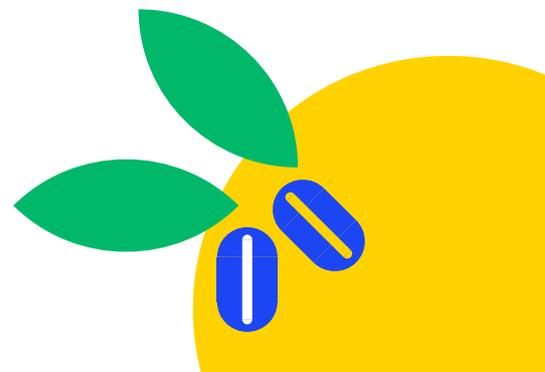
La historia de los De Lacerda comenzó en 1952, cuando Onofre Alves de Lacerda plantó su primer cafeto en la comunidad de Forquilha do Rio. La semilla creció en la tierra y en el corazón de la familia, convirtiéndose en un legado duradero. Hoy, en su tercera generación, la familia cultiva con tradición, innovación y amor por el café. Producen microlotes premiados en concursos regionales y nacionales. La finca tiene 3 hectáreas en Espírito Santo y 6,6 hectáreas en Minas Gerais, con producción basada en el trabajo familiar.

### Sobre nosotros:

La historia de los De Lacerda comenzó en 1952, cuando Onofre Alves de Lacerda plantó su primer cafeto en la comunidad de Forquilha do Rio. La semilla creció en la tierra y en el corazón de la familia, convirtiéndose en un legado duradero. Hoy, en su tercera generación, la familia cultiva con tradición, innovación y amor por el café. Producen microlotes premiados en concursos regionales y nacionales. La finca tiene 3 hectáreas en Espírito Santo y 6,6 hectáreas en Minas Gerais, con producción basada en el trabajo familiar.

### Coffees available at the cupping

- Arabica – Sítio Forquilha do Rio - José Alexandre Abreu de Lacerda - 83.4 - Fruity notes, molasses, hazelnut, and brown sugar. Acidity: citric. Body: creamy.
- Arábica - Sítio Forquilha do Rio - José Alexandre Abreu de Lacerda - 86.9 - Red fruits, caramel, milk chocolate, spices, and nuts. Finish: long. Acidity: citric. Body: creamy.



## Café do Onofre

[www.cafeonofre.com](http://www.cafeonofre.com)

@onofrefcafes (Instagram)



Afonso Lacerda

afonsolacerda2014@gmail.com

+55 28 99962-9008

### Location

Caparaó, Dores do Rio Preto, Espírito Santo

### Exporting experience

Portugal

### About us:

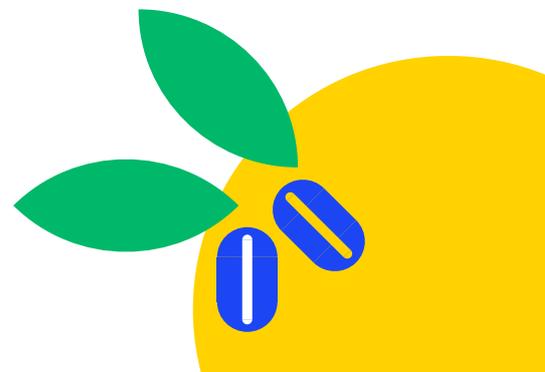
Our journey with specialty coffee began in 2010 with our first quality contest. The café started on Altilina Lacerda's porch, named "Cafeteria Onofre" in honor of Onofre Lacerda. It began with just coffee and cake, but its success led to the current structure. Through dedication, Afonso Lacerda won several awards, including Best Coffee in Brazil in 2016 and 2018, becoming a national reference in quality.

### Sobre nosotros:

Nuestra historia con cafés especiales comenzó en 2010 con el primer concurso de calidad. La cafetería nació en el porche de Altilina Lacerda, quien la llamó "Cafetería Onofre" en honor a Onofre Lacerda. Empezó con solo café y pastel, pero su éxito llevó a la estructura actual. Con esfuerzo, Afonso Lacerda ganó varios premios, incluyendo el de Mejor Café de Brasil en 2016 y 2018, convirtiéndose en referencia nacional en calidad.

### Coffees available at the cupping

- Arabica - Sítio Forquilha do Rio - Afonso Lacerda - 83.4 - Molasses, caramel, nut, honey, citric acidity, and a creamy body.



## Serrinha da Baroa

@serrinha.Da.Baroa (Instagram)

Alessandra Dias da Silva  
alessandradiassilva123@gmail.com  
+55 28 99957-5513

### Location

Caparaó, Iúna, Espírito Santo

### About us:

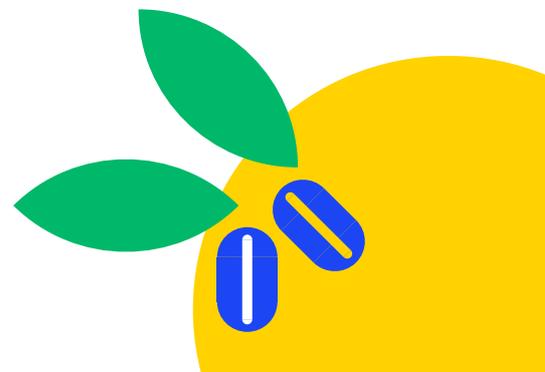
In the cool, high-altitude mountains, our family once grew vegetables and arracacha with care. As the climate changed, we introduced coffee and immediately noticed its unique aroma and flavor. Cuppers and buyers recognized the distinct character of our terroir. Encouraged by their feedback, we entered our first coffee competition and surprisingly won first place. Since then, we've refined our craft, driven by passion and family dedication. Every bean we produce reflects the essence of our land, along with the friendship, love, and care that define our way of growing coffee.

### Sobre nosotros:

En las frescas montañas de gran altitud, nuestra familia cultivaba vegetales y arracacha con dedicación. Con el cambio climático, introdujimos el café y desde la primera cosecha notamos su aroma y sabor únicos. Catadores y compradores reconocieron la expresión especial de nuestro terroir. Motivados por sus comentarios, participamos en nuestra primera competencia y ganamos el primer lugar. Desde entonces, hemos perfeccionado nuestro trabajo con pasión y dedicación familiar. Cada grano que producimos lleva la esencia de nuestra tierra, junto con la amistad, el amor y el cuidado que definen nuestra forma de cultivar café.

### Coffees available at the cupping

- Arabica - luna - Alessandra Dias da Silva - 83.4 - Molasses, milk chocolate, caramel, brown sugar, and floral nuances.



## Café Monte Hermon

@montehermon.sítio (Instagram)

Assildo Dias da Silveira  
assildo.silveira@gmail.com  
+55 27 98808-8681

### Location

Caparaó, Ibatiba, Espírito Santo

### About us:

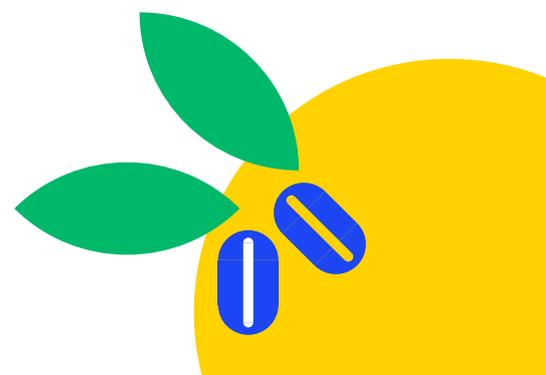
Sítio Monte Hermon is a small family farm founded 12 years ago in Ibatiba, Espírito Santo. Although our grandparents were coffee growers, our generation returned to the countryside to continue this tradition and strengthen the family's livelihood. With an agricultural background and guidance from INCAPER, we discovered the exceptional quality of our coffees, consistently scoring above 85 points. Since 2021, we've earned multiple awards, including three Municipal Quality titles and recognition in state and national contests. Led by Mrs. Lourdes, who oversees post-harvest care, our family is committed to producing distinctive coffees that express passion and precision.

### Sobre nosotros:

Sítio Monte Hermon es una pequeña finca familiar fundada hace 12 años en Ibatiba, Espírito Santo. Aunque nuestros abuelos fueron caficultores, nuestra generación decidió volver al campo para continuar esta tradición y fortalecer los ingresos familiares. Con formación agrícola y el apoyo del INCAPER, descubrimos la calidad excepcional de nuestros cafés, que superan los 85 puntos. Desde 2021, hemos obtenido varios premios, incluidos tres títulos municipales y reconocimientos estatales y nacionales. Bajo el liderazgo de la señora Lourdes, quien cuida el poscosecha, producimos cafés únicos que reflejan pasión, dedicación y excelencia.

### Coffees available at the cupping

- Arabica - Café Monte Hermon - Assildo Dias da Silveira – 88.5 – Molasses, raw cane sugar, dried fruits, honey, citric acidity, smooth body, and a sweet, pleasant finish; COB classification: strictly soft.
- Arábica - Café Monte Hermon - Assildo Dias da Silveira – 83 – Cocoa, spices, vanilla, and almonds. Acidity: citric. Body: smooth. Finish: pleasant. COB classification: Soft.



## Serras do Saguí Cafés Especiais

@serrasdosaguicafeespeciais (Instagram)

Celso Furtado Ferreira  
celsofurtadoferreira@gmail.com  
+55 33 99989-0421

### Location

Caparaó, Manhumirim, Minas Gerais



### About us:

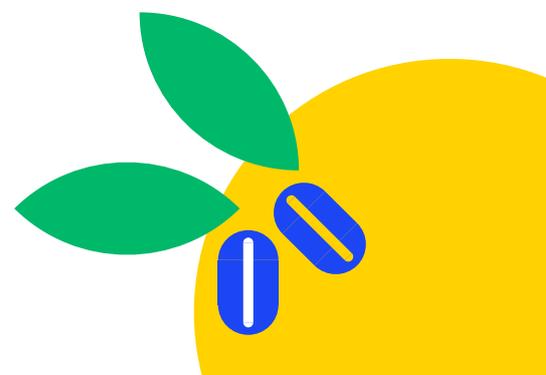
We are located in a mountainous region overlooking the National Park, with coffee fields between 850 and 1,120 meters in altitude, covering 16 hectares. Our family-based workforce is supported by seasonal labor during harvest, while post-harvest processing remains in family hands. As Italian descendants passionate about vineyard culture, we blend traditional agricultural knowledge with the care required for mountain coffee cultivation. Since 2011, we've focused on specialty coffee production, inspired by winning a regional award that revealed the quality of our lots. This recognition highlighted the value of our coffee, which was already appreciated in local markets.

### Sobre nosotros:

Estamos ubicados en una región montañosa con vista al Parque Nacional, con cafetales entre 850 y 1.120 metros de altitud, que abarcan 16 hectáreas. Nuestra mano de obra familiar se complementa con trabajadores temporales durante la cosecha, mientras que el procesamiento postcosecha permanece en manos de la familia. Como descendientes de italianos apasionados por la cultura vitivinícola, combinamos el conocimiento agrícola tradicional con el cuidado necesario para el cultivo de café de montaña. Desde 2011, nos enfocamos en la producción de cafés especiales, inspirados por un premio regional que reveló la calidad de nuestros lotes. Este reconocimiento destacó el valor de nuestro café, ya apreciado en mercados locales.

### Coffees available at the cupping

- Arabica - Fazenda Serra do Saguí - Celso Furtado - 83.7 - Caramel, milk chocolate, and spices, with a short finish, citric acidity, creamy body and soft finish.
- Arábica - Fazenda Serra do Saguí - Celso Furtado - 82.5 - Spices, caramel, and almonds. Finish: short. Acidity: citric. Body: thin/diluted. COB classification: Soft.



## Cafés Georgina

@cafes.georgina (Instagram)

Cristiane Nunes Lacerda e Souza  
crlica.lacerda@hotmail.com  
+55 31 99916-3746

— CAFÉ —  
**GEORGINA**

### Location

Caparaó, Espera Feliz, Minas Gerais

### About us:

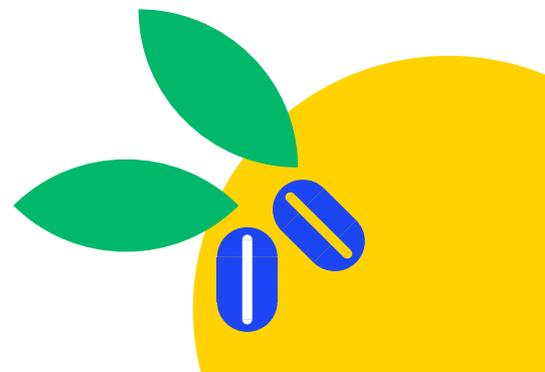
My name is Cristiane Lacerda, and I come from a family of rural producers in Pedra Menina, Forquilha do Rio, Espera Feliz, Minas Gerais. Growing up alongside this work, I inherited both a love for the land and a desire to innovate. That is how Café Georgina was born, named after my great-grandmother, honoring her strength and care. Today, I continue this legacy through specialty coffees, crafted with artisanal dedication, a strong focus on quality, and an emphasis on the unique terroir of our region.

### Sobre nosotros:

Me llamo Cristiane Lacerda y provengo de una familia de productores rurales en Pedra Menina, Forquilha do Rio, Espera Feliz, Minas Gerais. Al crecer junto a este trabajo, heredé tanto el amor por la tierra como el deseo de innovar. Así nació Café Georgina, llamado en honor a mi bisabuela, reconociendo su fuerza y cuidado. Hoy continúo este legado con cafés de especialidad, elaborados con dedicación artesanal, enfoque en la calidad y resaltando el terruño único de nuestra región.

### Coffees available at the cupping

- Arabica - Forquilha do Rio - Cristiane Nunes Lacerda e Souza - 84.9 - Almonds, nuts, spices, and caramel. Finish: short. Acidity: citric. Body: creamy. COB classification: Strictly soft.



## Café Riga

[www.caferiga.com.br](http://www.caferiga.com.br)

Daniel Coelho and Barbara Libeck

[faraell@gmail.com](mailto:faraell@gmail.com)

+55 22 99916-6544

### Location

Caparaó, Espera Feliz, Minas Gerais

### Exporting experience

Finland, Latvia

### About us:

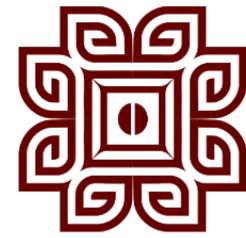
Located in Espera Feliz, Caparaó, Sítio Riga produces coffee through an agroecological system, currently transitioning to organic certification (SPG Floriô). Since 2022, its lots have been recognized in major competitions, including Emater finalists and among the top 150 at Coffee of the Year in 2023 and 2024. The farm is led by Bárbara Libeck and Daniel Coelho. Bárbara, a nutritionist and CEO of Café Riga, bridges family tradition, female leadership, and innovation in foodtech and sustainability. Daniel, an agronomist, professor, roaster, and Q Grader, ensures excellence from cultivation to cupping together defining Sítio Riga's commitment to quality and innovation.

### Sobre nosotros:

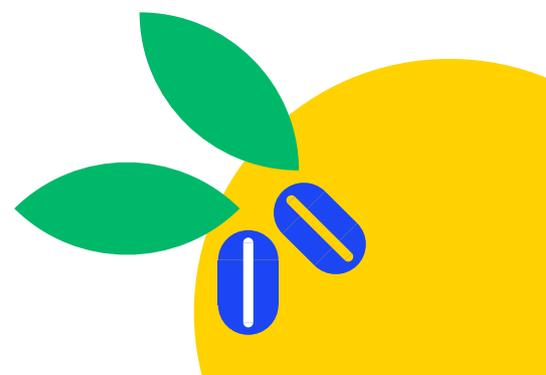
Ubicado en Espera Feliz, Caparaó, Sítio Riga produce café mediante un sistema agroecológico en transición hacia la certificación orgánica (SPG Floriô). Desde 2022, sus lotes han sido reconocidos en concursos como finalistas de Emater y entre los 150 mejores en Coffee of the Year en 2023 y 2024. La finca está dirigida por Bárbara Libeck y Daniel Coelho. Bárbara, nutricionista y CEO de Café Riga, une tradición familiar, liderazgo femenino e innovación en foodtech y sostenibilidad. Daniel, agrónomo, profesor, tostador y Q Grader, garantiza la excelencia desde el cultivo hasta la catación, reflejando la calidad e innovación del Sítio Riga.

### Coffees available at the cupping

- Arabica - Alto São Domingos - Espera Feliz - Daniel Coelho – 86.6 - Brown sugar, molasses, caramel, vanilla, and honey. Finish: pleasant. Acidity: citric. Body: creamy.



**RIGA**  
cafés especiais



## Café Cordilheiras

Deneval Miranda Vieira Júnior  
denevaljrv@gmail.com  
+55 28 99966-2072



### Location

Caparaó, Iúna, Espírito Santo

### Exporting experience

France, Chile, Italy, England, Germany, and the United States.

### About us:

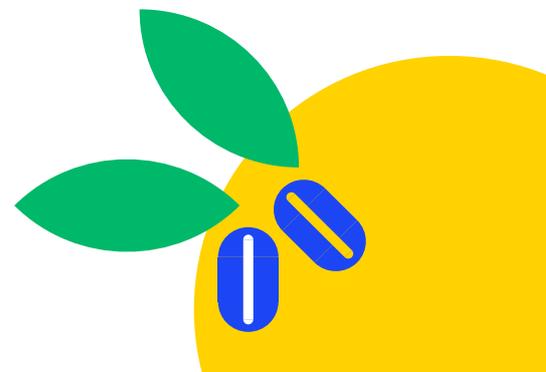
Our coffees are born in the mountains of Iúna, where altitude, climate, and family dedication create beans of exceptional quality. Since 2017, we have been ranked among the top ten coffees in Brazil at the Coffee of the Year competition, proudly earning the champion title. Every stage of our process is designed to deliver a unique experience, from our farm to your cup. We export to France, Germany, the United States, and England, and supply renowned specialty coffee shops across Brazil. Tradition, sustainability, and excellence guide every step as we grow while staying true to what makes us special.

### Sobre nosotros:

Nuestros cafés nacen en las montañas de Iúna, donde la altitud, el clima y la dedicación familiar crean granos de calidad excepcional. Desde 2017, hemos estado entre los diez mejores cafés de Brasil en el concurso Coffee of the Year, obteniendo con orgullo el título de campeones. Cada etapa de nuestro proceso está pensada para ofrecer una experiencia única, desde la finca hasta la taza. Exportamos a Francia, Alemania, Estados Unidos e Inglaterra, y abastecemos cafeterías de especialidad en todo Brasil. Tradición, sostenibilidad y excelencia nos guían para crecer sin perder lo que nos hace especiales.

### Coffees available at the cupping

- Arabica - Sítio Cordilheiras - Deneval Miranda Vieira Júnior - 83.4 - Caramel, milk chocolate, red fruits, spices, and hazelnut. Finish: pleasant. Acidity: citric. Body: creamy.
- Arábica - Sítio Cordilheiras - Deneval Miranda Vieira Júnior - 86.3 - Molasses, brown sugar, milk chocolate, caramel, and vanilla. Finish: long/persistent. Acidity: citric. Body: creamy.



## Empório Irupi

@ederagronegocio (Instagram)

Eder Amorim Barros

ederagronegocio@gmail.com

+55 28 99986-4299

### Location

Caparaó, Iúna, Espírito Santo

### About us:

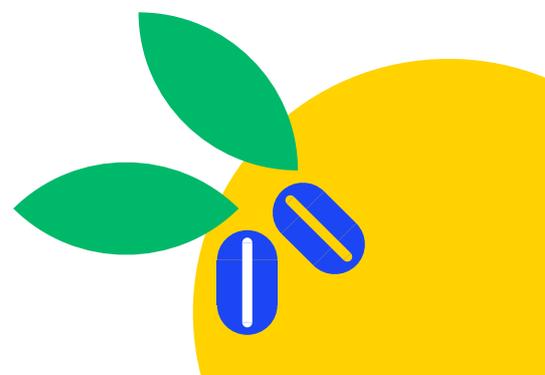
We produce and sell our own specialty coffees, carefully managing every stage from harvesting to commercialization. Our focus is on quality, attention to detail, and ensuring that each coffee reflects our dedication and care.

### Sobre nosotros:

Producimos y comercializamos nuestros propios cafés de especialidad, supervisando cuidadosamente cada etapa, desde la cosecha hasta la comercialización. Nuestro enfoque está en la calidad, la atención al detalle y en que cada café refleje nuestra dedicación y cuidado.

### Coffees available at the cupping

- Arabica - Fazenda Bonsucesso - Éder de amorim barros – 86 – Cocoa, orange blossom, spices, floral notes, and papaya flower. Body: sweet and smooth.



## Café Grão a Grão

@cafegraoagrao (Instagram)

Elena Aparecida Moreno de Andrade Moreno

elena.ap.moreno@gmail.com

+55 27 99822-6520

### Location

Caparaó, Ibatiba, Espírito Santo



### About us:

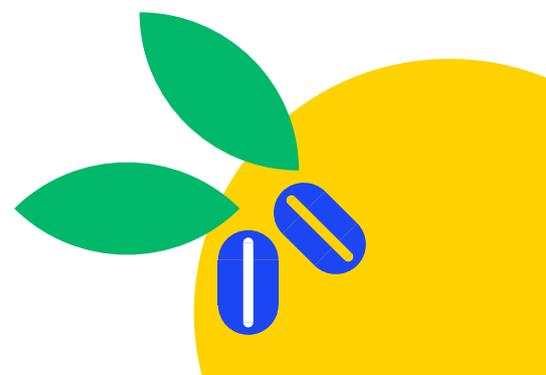
Café Grão a Grão is produced at 930 meters above sea level in Córrego Floresta, Ibatiba, Espírito Santo, within the Caparaó mountain region. In 2021, inspired by her passion for coffee and farming, Elena began producing specialty coffee with her family's support. That same year, she personally handled every stage of production, drying and hand-sorting the beans at home in Vitória. Her dedication earned 2nd place in the 2021 Ibatiba Arabica Coffee Quality Contest. Today, alongside her husband Silvestre, Elena continues the Grão a Grão project, crafting award-winning coffees through artisanal cultivation and meticulous care in Ibatiba's countryside.

### Sobre nosotros:

Café Grão a Grão se produce a 930 metros sobre el nivel del mar en Córrego Floresta, Ibatiba, Espírito Santo, en la región montañosa de Caparaó. En 2021, inspirada por su pasión por el café y la agricultura, Elena comenzó a producir café de especialidad con el apoyo de su familia. Ese mismo año, supervisó personalmente cada etapa, realizando el secado y la selección manual de los granos en su casa en Vitória. Su dedicación le valió el segundo lugar en el Concurso de Calidad de Café Arábica de Ibatiba 2021. Hoy, junto a su esposo Silvestre, continúa elaborando cafés artesanales premiados.

### Coffees available at the cupping

- Arabica – Córrego floresta - Elena Moreno – 84 - Cocoa, chocolate, spices, vanilla, herbs, and honey. Acidity: citric. Body: smooth. Finish: pleasant.



## Café Menina

@sitiomenina (Instagram)

Gustavo Vilas Boas  
gustavilasboas@hotmail.com  
+55 32 99909-7989



### Location

Caparaó, Dores do Rio Preto, Espírito Santo

### Exporting experience

Italy

### About us:

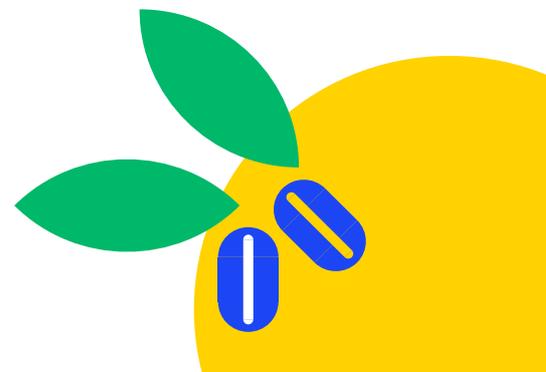
Sítio Menina was born from the dream of finding a place to enjoy both sunrise and sunset over the Serra do Caparaó. At 1,250 meters above sea level, we discovered an abandoned coffee plantation, a waterfall with crystal-clear waters, and native wildlife including birds, wild rabbits, and jacus. Step by step, our passion for coffee cultivation and desire to transform the land brought Sítio Menina to life. Nature shows that love nurtures the best results, and Café Menina carries that care in every aroma and flavor. We invite you to taste and join our story.

### Sobre nosotros:

Sítio Menina nació del sueño de encontrar un lugar para contemplar el amanecer y el atardecer sobre la Serra do Caparaó. A 1.250 metros sobre el nivel del mar, descubrimos una plantación de café abandonada, una cascada de aguas cristalinas y fauna nativa como aves, conejos salvajes y jacus. Paso a paso, nuestra pasión por el café y el deseo de transformar la tierra dieron vida a Sítio Menina. La naturaleza demuestra que lo cultivado con amor da los mejores frutos, y Café Menina refleja ese cuidado en cada aroma y sabor.

### Coffees available at the cupping

- Arabica - Café Menina - Gustavo Vilas Boas Barbosa - 83.4 - Vanilla, spices, fruity notes, caramel, and molasses.
- Arábica - Café Menina - Gustavo Vilas Boas Barbosa - 84.5 - Milk chocolate, caramel, lemon, and hazelnut.



## Sítio Recanto Paraíso

(Café Grão do Rosário)

@cafegraodorosario (Instagram)

Hélio Moreno Rodrigues

heliomoreno2000@yahoo.com.br

+55 28 99966-0479

### Location

Caparaó, Ibatiba, Espírito Santo



### About us:

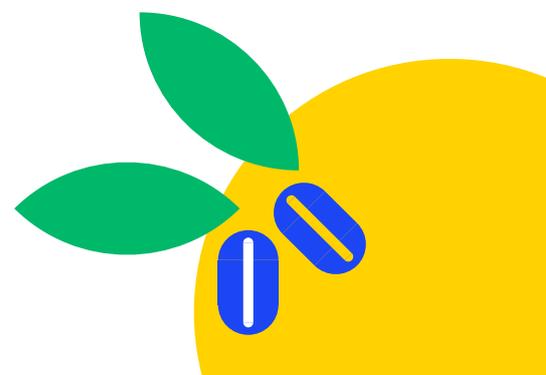
Grão do Rosário is the result of a boy's dream and hard work in the fields, bringing together faith, family, and respect for the land. Each coffee bean reflects love and dedication, carrying the care and passion of its producers. We aim to deliver more than coffee; we share our way of farming and our commitment to quality with every cup. Guided by faith, we continue creating meaningful moments and stories. Grão do Rosário is a celebration of tradition, devotion, and the joy of bringing coffee from our hands to your table.

### Sobre nosotros:

Grão do Rosário es fruto del sueño de un niño y del trabajo en el campo, uniendo fe, familia y respeto por la tierra. Cada grano de café refleja amor y dedicación, transmitiendo el cuidado y la pasión de sus productores. Nuestro objetivo es ofrecer más que café; compartimos nuestra forma de cultivar y nuestro compromiso con la calidad en cada taza. Guiados por la fe, seguimos creando momentos y historias significativas. Grão do Rosário celebra la tradición, la devoción y la alegría de llevar el café de nuestras manos a tu mesa.

### Coffees available at the cupping

- Arabica - Sítio Recanto Paraíso - Hélio Moreno - 83.4 - Milk chocolate, hazelnut, molasses, fruity notes, and spices. Finish: long.
- Arábica - Sítio Recanto Paraíso - Hélio Moreno - 86.6 - Milk chocolate, molasses, caramel, spices, and hazelnut.



## Sítio Nova Aliança

@assuncao.ivanetede (Instagram)

Ivanete de Assunção  
jemerickramos@gmail.com  
+55 27 99854-9839

### Location

Caparaó, Alto Jequitibá, Minas Gerais

### Exporting experience

United Kingdom, Netherlands, Ireland, Australia

### About us:

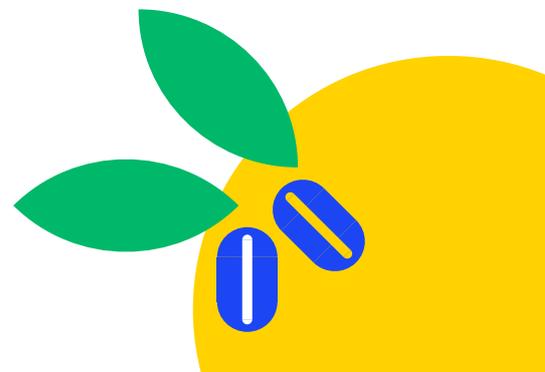
Hi, I'm Ivanete, a producer in Vargem Grande. My husband and I run our family specialty coffee business. We transitioned from commodity coffee to specialty coffee for its quality and benefits. It is labor-intensive but very rewarding. We work with love and dedication, giving our best each harvest to satisfy our customers. José Maria, my husband, cares deeply for the farm, passed down from his mother's generation, maintaining the fields and balance that ensure high-quality coffee. Every day, we cultivate with respect, passion, and commitment to excellence in every bean.

### Sobre nosotros:

Hola, soy Ivanete, productora en Vargem Grande. Mi esposo y yo dirigimos nuestro negocio familiar de café de especialidad. Pasamos del café de commodity al café de especialidad por su calidad y beneficios. Es un trabajo intenso pero muy gratificante. Trabajamos con amor y dedicación, dando lo mejor en cada cosecha para satisfacer a nuestros clientes. José Maria, mi esposo, cuida profundamente la finca, heredada de la generación de su madre, manteniendo los campos y el equilibrio que garantiza café de alta calidad. Cada día cultivamos con respeto, pasión y compromiso.

### Coffees available at the cupping

- Arabica - Vargem Grande - Ivanete de Assunção - 83.4 - Milk chocolate, caramel, hazelnut; finish: short; acidity: citric; body: creamy.



## Sítio Santa Rita

Jhone Milanez Borges de Lacerda  
lacerda.jhone@gmail.com  
+55 28 99967-5709

### Location

Caparaó, Espera Feliz, Minas Gerais

### Exporting experience

England, Italy, Portugal, France, Germany, Netherlands, Denmark, Spain, Australia.

### About us:

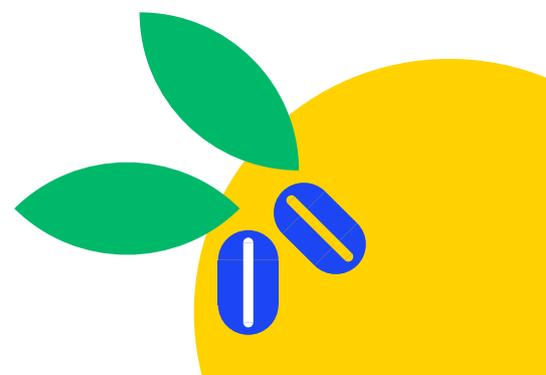
We are a family farm in the Caparaó region, where the fourth and fifth generations work together to produce specialty coffee. Since 2008, we have focused on delivering high-quality coffees while valuing social, environmental, and cultural sustainability. Our commitment extends beyond the farm, ensuring that every step of the process respects people, nature, and local traditions. By combining experience, care, and family dedication, we cultivate coffees that reflect our heritage and responsibility. Each cup tells the story of generations working in harmony with the land and the community.

### Sobre nosotros:

Somos una finca familiar en la región de Caparaó, donde la cuarta y quinta generación trabajan juntas en la producción de café de especialidad. Desde 2008, nos enfocamos en ofrecer cafés de alta calidad, valorando la sostenibilidad social, ambiental y cultural. Nuestro compromiso va más allá de la finca, asegurando que cada etapa del proceso respete a las personas, la naturaleza y las tradiciones locales. Combinando experiencia, cuidado y dedicación familiar, cultivamos cafés que reflejan nuestro legado y responsabilidad. Cada taza cuenta la historia de generaciones trabajando en armonía con la tierra y la comunidad.

### Coffees available at the cupping

- Arabica - Sítio Santa Rita - Jhone Milanez Borges de Lacerda - 83.4 - Milk chocolate, caramel, and hazelnut. Finish: short. Acidity: citric. Body: creamy.
- Arábica - Sítio Santa Rita - Jhone Milanez Borges de Lacerda - 85.7 - Milk chocolate, red fruits, molasses, caramel, and hazelnut.



## Fazenda São Domingos (Café Amorim)

@cafeamorim\_ (Instagram)

Jucilene Moreira Amorim Heitor  
jucilenemah@gmail.com  
+55 32 99996-2750

### Location

Caparaó, Espera Feliz, Minas Gerais

### About us:

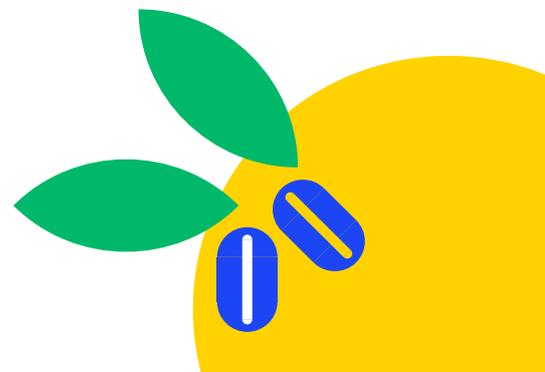
Our family roots are in farming. We moved to the city seeking a better life, but always dreamed of returning to the land. In 2009, we realized that dream, acquiring a property in Vale do Paraíso at 1,000 meters altitude. In 2010, we planted our first coffee seedlings, cultivating them sustainably with care for soil, fauna, and flora. Since 2020, we have selected the finest beans to produce specialty coffee, handpicking each one without pesticides. Our artisanal approach brings family and collaborators together, working with respect and love to deliver the best coffee from our fields to your cup.

### Sobre nosotros:

Nuestros orígenes familiares están en la agricultura. Nos mudamos a la ciudad en busca de una vida mejor, pero siempre soñamos con volver a la tierra. En 2009, hicimos realidad ese sueño al adquirir una propiedad en Vale do Paraíso, a 1.000 metros de altitud. En 2010, plantamos nuestras primeras plántulas de café, cultivándolas de forma sostenible con cuidado del suelo, la fauna y la flora. Desde 2020, seleccionamos los mejores granos para producir café de especialidad, cosechando cada uno a mano y sin pesticidas. Nuestro enfoque artesanal une familia y colaboradores, trabajando con respeto y amor.

### Coffees available at the cupping

- Arabica - Fazenda São Domingos - Jucilene Moreira Amorim Heitor - 84.4 - Milk chocolate, caramel, almonds, and fruity notes. Finish: pleasant. Acidity: citric. Body: creamy.
- Arábica - Sítio Encanto - Jucilene Moreira Amorim Heitor - 84.5 - Milk chocolate, molasses, spices, and caramel. Finish: short. Acidity: citric. Body: creamy.



## Fazenda Nossa Senhora de Fátima (Zeto Amaral Café)

@Zeto\_amaral\_cafe\_especial (Instagram)

Jueselito do Amaral (Zeto Amaral)

jueselitodoamaral@gmail.com

+55 28 99949-6907



### Location

Caparaó, Espera Feliz, Minas Gerais

### Exporting experience

United Kingdom, Netherlands, Ireland, Australia

### About us:

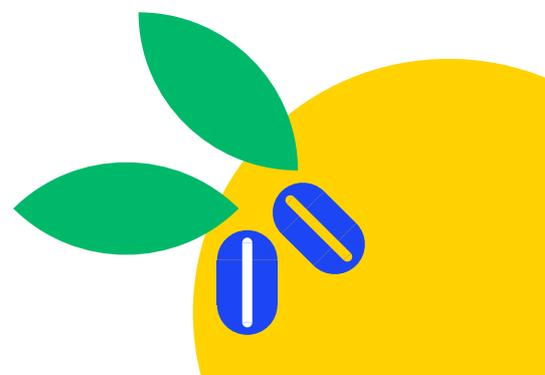
I started in coffee in 1990 as a sharecropper. In 2011, my family and I leased a 42-hectare farm, beginning a new chapter. Since 2015, we've focused on specialty coffee, inspired by the quality found in renowned regions. Family succession became a reality, and today I manage the farm with my son, producing coffees for a demanding market. We've built lasting relationships with clients who value traceability, quality, and authenticity. Our work centers on pulped and natural coffees, blending tradition, innovation, and sustainability in every harvest.

### Sobre nosotros:

Comencé en el café en 1990 como aparcerero. En 2011, mi familia y yo arrendamos una finca de 42 hectáreas, iniciando una nueva etapa. Desde 2015, nos enfocamos en el café de especialidad, inspirados por la calidad de regiones reconocidas. La sucesión familiar se concretó, y hoy administro la finca junto a mi hijo, produciendo cafés para un mercado exigente. Hemos construido relaciones duraderas con clientes que valoran la trazabilidad, la calidad y la autenticidad. Nos dedicamos a cafés naturales y despulpados, combinando tradición, innovación y sostenibilidad en cada cosecha.

### Coffees available at the cupping

- Arabica - Comunidade de Fátima - Zeto Amaral - 83.4 - Citrus fruits, molasses, caramel, brown sugar, bright citric acidity, a pleasant finish, and a creamy body.
- Arábica - Comunidade de Fátima - Zeto Amaral – 85 - Fruity notes, honey, dark chocolate, caramel, and hazelnut. Acidity: citric. Finish: pleasant. Body: creamy.



## Café Maria Vitória

@cafemariavitoria (Instagram)

Justino de Jesus Ribeiro  
justinoribeiro2@gmail.com  
+55 28 99975-8695



### Location

Caparaó, Iúna, Espírito Santo

### Exporting experience

United Kingdom, Netherlands, Ireland, Australia

### About us:

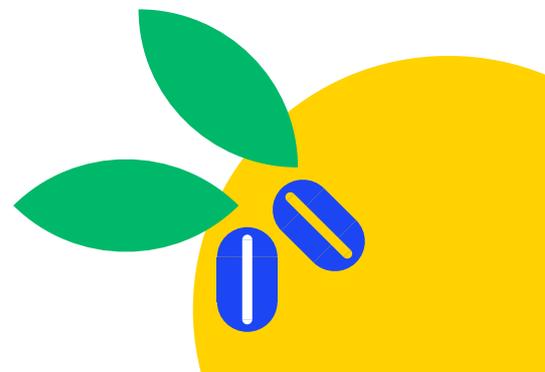
Nestled in São João do Príncipe, in the Caparaó-ES region, our family farm is guided by respect—for the land, people, and the legacy of past generations. Producing specialty coffee is more than a craft; it is a tribute to our family, valuing quality, sustainability, and continuous improvement. Our brand honors my granddaughter, Maria Vitória, who, despite living with cerebral palsy and hydrocephalus and using a wheelchair, inspires us daily with her strength and resilience. Through her, our coffee becomes a story of love, respect, and hope, poured into every cup.

### Sobre nosotros:

Ubicada en São João do Príncipe, en la región de Caparaó-ES, nuestra finca familiar se guía por el respeto: a la tierra, a las personas y al legado de generaciones anteriores. Producir café de especialidad es más que un oficio; es un homenaje a nuestra familia, valorando la calidad, la sostenibilidad y la mejora continua. Nuestra marca honra a mi nieta, Maria Vitória, quien, a pesar de vivir con parálisis cerebral e hidrocefalia y usar silla de ruedas, nos inspira con su fuerza y resiliencia. A través de ella, nuestro café cuenta una historia de amor, respeto y esperanza en cada taza.

### Coffees available at the cupping

- Arabica - São João do Príncipe - Iúna-ES - Justino de Jesus Ribeiro – 85.6 – Fruity profile complemented by caramel sweetness, warm spice notes, hints of vanilla, and a touch of dark chocolate.



## Quatter Cafés Especiais

Lanucio Souza Rodrigues  
lanucio.souza@gmail.com  
+55 28 99909-2251



### Location

Caparaó, Espera Feliz, Minas Gerais

### Exporting experience

United Kingdom, Netherlands, Ireland, Australia

### About us:

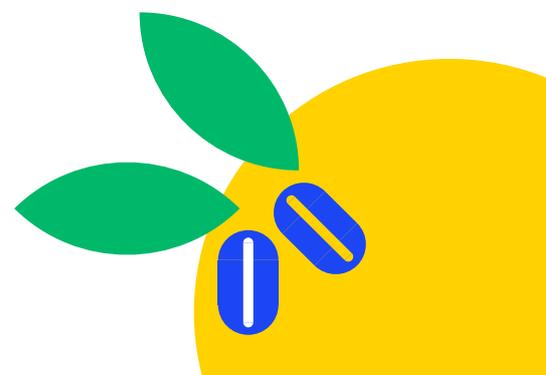
In the heart of Caparaó, at Sítio Vale do Paraíso in Espera Feliz, Minas Gerais, Café Quatter continues a family tradition over 50 years old. From our grandparents, Ademar and Maria, to our parents José Antônio and Marlene, and now to us, Lanúcio and Tanimar, we nurture a legacy that will reach our children, Vitor Hugo and Otávio. Founded in 2015 as Quatter Cafés Especiais, our brand reflects four generations of dedication. Every step, from planting to roasting, is artisanal, capturing the essence of Caparaó in each cup, where love, tradition, and family passion shine.

### Sobre nosotros:

En el corazón de Caparaó, en Sítio Vale do Paraíso, Espera Feliz, Minas Gerais, Café Quatter continúa una tradición familiar de más de 50 años. Desde nuestros abuelos, Ademar y Maria, hasta nuestros padres, José Antônio y Marlene, y ahora nosotros, Lanúcio y Tanimar, cultivamos un legado que llegará a nuestros hijos, Vitor Hugo y Otávio. Fundada en 2015 como Quatter Cafés Especiais, nuestra marca refleja cuatro generaciones de dedicación. Cada paso, desde la siembra hasta el tostado, es artesanal, capturando la esencia de Caparaó en cada taza, donde el amor, la tradición y la pasión familiar brillan.

### Coffees available at the cupping

- Arabica - Sítio Vale do Paraíso - Córrego Santa Rita - Espera Feliz/MG - Lanúcio Rodrigues - 83.4 - Chocolate ao leite, Caramelo, Frutado, Baunilha.



## Sítio Café da Sophia

@cafesophia\_ (Instagram)

Larissa Sodré

sitiocafedasophia@gmail.com

+55 33 99938-2273

### Location

Caparaó, Alto Jequitibá, Minas Gerais



### About us:

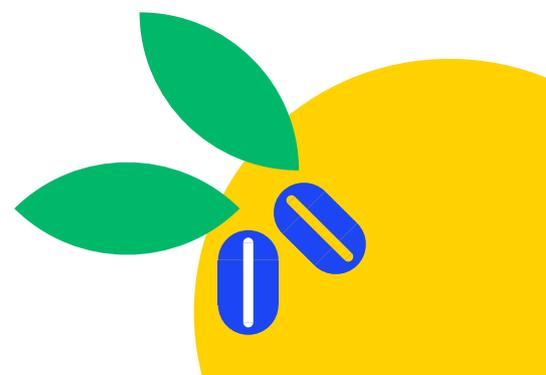
We have been working with Specialty Coffee since 2016 and in 2020 we named our café Café Sophia is a name dedicated to our daughter. She is passionate about coffee and loves to talk about the coffees on the farm. We work with a lot of love in what we do and have partnerships with roasters and coffee shops. And in 2022 we sent our coffee sample to the Coffee Of this year Brazil where we were ranked 1st with the best coffee in Brazil. Working with specialty coffee has opened many doors for us; we love what we do.

### Sobre nosotros:

Trabajamos con café de especialidad desde 2016 y, en 2020, nombramos nuestra finca Café Sophia, en honor a nuestra hija. Ella comparte nuestra pasión, ama el café y disfruta hablar sobre los granos de la finca. Trabajamos con amor y dedicación, en colaboración con tostadores y cafeterías. En 2022, enviamos nuestro café al Coffee of the Year Brasil y fuimos premiados con el primer lugar, reconocidos como el mejor café del país. El café de especialidad nos ha abierto muchas puertas, y seguimos trabajándolo con alegría, cuidado y compromiso.

### Coffees available at the cupping

- Arabica - Café da Sophia Alto Jequitibá - Larissa Sodré de Paula - 85.3 - Milk chocolate, molasses, caramel, fruity notes, and spices, with a pleasant finish, bright citric acidity, and a creamy body.



## Sítio Martins Café Especial

Marcus Vinicius Morgado Martins  
marcus\_vmm@hotmail.com  
+55 28 99923-0335



### Location

Caparaó, Muniz Freire, Espírito Santo

### About us:

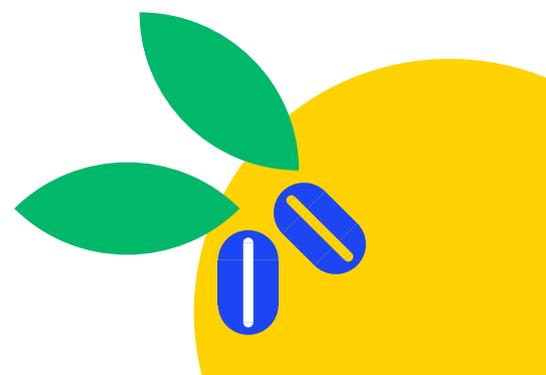
The Martins family's coffee story spans three generations of love, dedication, and tradition. It began with José de Assis Martins, who nurtured both the land and the family's spirit. His son, José Martins Junior, and grandson, Marcus Vinicius Morgado Martins, continue this legacy with the same devotion. On our farm, we cultivate specialty Arabica and Conilon coffees, where each bean reflects our heritage and commitment. Family-run management ensures coffee is not just a product but a bond connecting generations. Through the aroma of roasted beans and the warmth of our land, we create moments and stories to cherish for years.

### Sobre nosotros:

La historia del café de la familia Martins abarca tres generaciones de amor, dedicación y tradición. Comenzó con José de Assis Martins, quien cuidó la tierra y el espíritu familiar. Su hijo, José Martins Junior, y su nieto, Marcus Vinicius Morgado Martins, continúan este legado con la misma devoción. En nuestra finca cultivamos cafés de especialidad Arabica y Conilon, donde cada grano refleja nuestro patrimonio y compromiso. La gestión familiar asegura que el café no sea solo un producto, sino un vínculo entre generaciones. Entre aromas de granos tostados y la calidez de nuestra tierra, creamos momentos e historias para valorar por años.

### Coffees available at the cupping

- Arabica - Muniz Freire - Marcus Vinicius Morgado Martins – 86 – Molasses, milk chocolate, caramel, spices, and hazelnut.



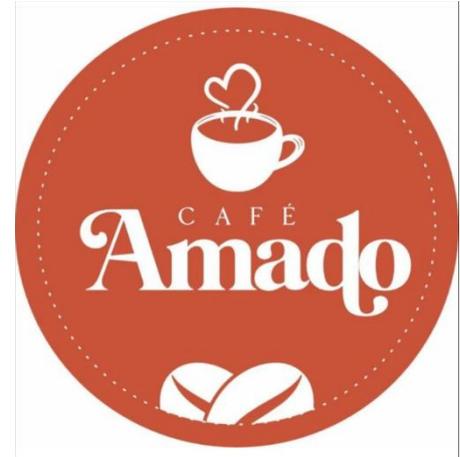
## Café Amado

@cafe\_amado\_ (Instagram)

Maria Aparecida Silva dos Reis  
amandaparecidareis8@gmail.com  
+55 33 99878-8254

### Location

Caparaó, Alto Jequitibá, Minas Gerais



### About us:

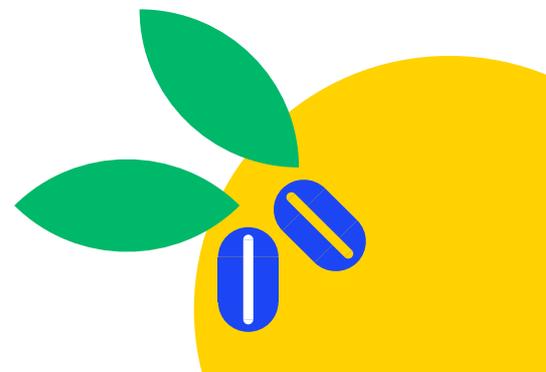
About 14 years ago, our coffee journey began with the acquisition of a farm. Our goal was to improve production, add value, and invest in specialty coffee. Driven by love at every step, from planting to cup, Café Amado was born. Initially, neighbors viewed our approach as unusual, but we believed in specialty coffee's potential. Through visits, conversations, and learning from other producers, we honed our methods. Over time, our coffee quality improved, rewarding our persistence. Our story shows that dedication, passion, and persistence can turn a dream into specialty coffee that delights palates and warms hearts.

### Sobre nosotros:

Hace aproximadamente 14 años comenzó nuestro camino en el mundo del café con la adquisición de una finca. Nuestro objetivo fue mejorar la producción, agregar valor y apostar por el café de especialidad. Impulsados por el amor en cada etapa—desde la siembra hasta la taza—nació Café Amado. Al principio, los vecinos veían nuestro enfoque como inusual, pero creímos en el potencial del café de especialidad. Mediante visitas y aprendizajes con otros productores, perfeccionamos nuestros métodos. Con el tiempo, la calidad de nuestro café mejoró. Nuestra historia demuestra que la dedicación, pasión y persistencia convierten un sueño en café de especialidad que encanta y emociona.

### Coffees available at the cupping

- Arabica - Sítio Água Limpa - Maria Aparecida Silva dos Reis - 83.4 - Hazelnut, milk chocolate, caramel, and warm spices.



## Sítio Rochedo - Cafés especiais

@sitorichedocoffee (Instagram)

Marinaldo de Freitas Santos

sitorochedomg@gmail.com

+55 33 99925-7154

### Location

Caparaó, Caparaó, Minas Gerais

### Exporting experience

Argentina, Spain, Germany, Saudi Arabia

### About us:

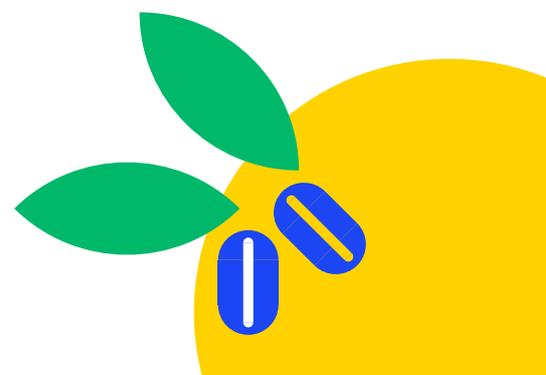
Sítio Rochedo produces specialty coffees, continuing a tradition passed down through generations. Today, we deliver not only high-quality coffee but also love, care, and affection in every cup. We pay attention to every step of the process, from the farm to the cup, ensuring that each coffee reflects our dedication. Our guiding principle is to bring love through flavor. Every bean is treated with care, and every cup tells the story of our commitment to excellence and passion for coffee. At Sítio Rochedo, coffee is more than a drink; it is an experience of love and tradition.

### Sobre nosotros:

Sítio Rochedo produce cafés de especialidad, continuando una tradición transmitida a través de generaciones. Hoy, ofrecemos no solo café de alta calidad, sino también amor, cuidado y afecto en cada taza. Prestamos atención a cada etapa del proceso, desde la finca hasta la taza, asegurando que cada café refleje nuestra dedicación. Nuestro principio guía es transmitir amor a través del sabor. Cada grano se trata con cuidado y cada taza cuenta la historia de nuestro compromiso con la excelencia y la pasión por el café. En Sítio Rochedo, el café es más que una bebida; es una experiencia de amor y tradición.

### Coffees available at the cupping

- Arabica - Caparaó MG - Marinaldo de Freitas Santos - 83.4 - Hazelnut, milk chocolate, caramel, citric acidity, creamy body.



## Sítio Bela Vista

### (Café Raio de Sol)

@caferaiodesol\_ (Instagram)

Pedro Alves da Silva

pedroalves5052@gmail.com

+55 28 99936-1407

#### Location

Caparaó, Ibitirama, Espírito Santo

#### About us:

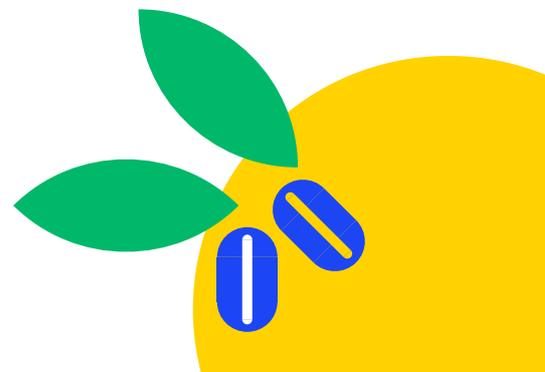
Following a friend's advice, we started with a small improvised greenhouse and little experience. Despite the challenges, we earned second place in our first municipal competition. From there, we expanded the business and sales. In 2020, we were featured on the cover of Safra ES magazine. In 2024, our coffee was also recognized among the best in Brazil at SIC, the International Coffee Week, reflecting our dedication and growth.

#### Sobre nosotros:

Así, con consejos de un amigo, empezamos con un invernadero improvisado y sin mucha experiencia. A pesar de esta falta de experiencia, logramos el segundo puesto en nuestra primera competencia municipal. Después, comenzamos a expandir el negocio y las ventas. También aparecimos en la portada de la revista Safra ES en 2020. En 2024, también estuvimos entre los mejores cafés de Brasil en la SIC (Semana Internacional del Café).

#### Coffees available at the cupping

- Arábica - Sítio Bela Vista - Pedro Alves da Silva - 85.8 - Molasses, strawberry, milk chocolate, honey, and caramel. Finish: rough. Acidity: citric. Body: silky.



## Sítio Guardião da Serra

@sitioguardiaodaserra (Instagram)

Renan Guilherme Emerick  
sitioguardiaodaserra@gmail.com  
+55 33 99831-5004



### Location

Caparaó, Alto Jequitibá, Minas Gerais

### About us:

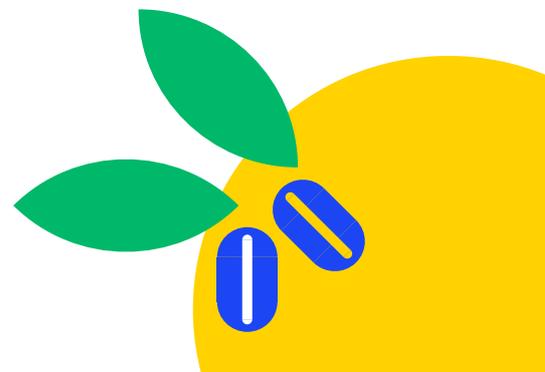
Guardião da Serra farm was born from a family story and a dream to grow coffee with purpose and care. Our farm consists of blessed plots between the mountains of Luisburgo and Alto Jequitibá, Minas Gerais. From 1,000 to 1,500 meters above sea level, our coffees grow strong, like true Guardians of the Mountains. We are a family-run, artisanal farm. Every coffee bean is carefully harvested and evaluated to ensure the best quality reaches your cup. Sustainability is not a trend but a way of life, guiding our care for the land and its treasures.

### Sobre nosotros:

La finca Guardião da Serra nació de una historia familiar y el sueño de cultivar café con propósito y cuidado. Nuestra finca se compone de parcelas bendecidas entre las montañas de Luisburgo y Alto Jequitibá, Minas Gerais. A alturas de 1,000 a 1,500 metros sobre el nivel del mar, nuestros cafés crecen fuertes, como verdaderos Guardianes de las Montañas. Somos una finca familiar y artesanal. Cada grano se cosecha y evalúa cuidadosamente para garantizar que llegue a tu taza la mejor calidad. La sostenibilidad no es una moda, sino nuestra forma de vivir y cuidar la tierra.

### Coffees available at the cupping

- Arabica - Alto Jequitibá - Renan Guilherme Emerick - 83.4 - Caramel, dark chocolate, molasses, and vanilla. It has a pleasant finish, citric acidity, and a creamy body.



## Café Vale Encantado

<https://www.cafevaleencantado.com.br/>

Renato Oliveira Soares  
renatosoaresdercilio@gmail.com  
+55 28 99917-4492

### Location

Caparaó, Irupi, Espírito Santo

### Exporting experience

United Kingdom, Netherlands, Ireland, Australia

### About us:

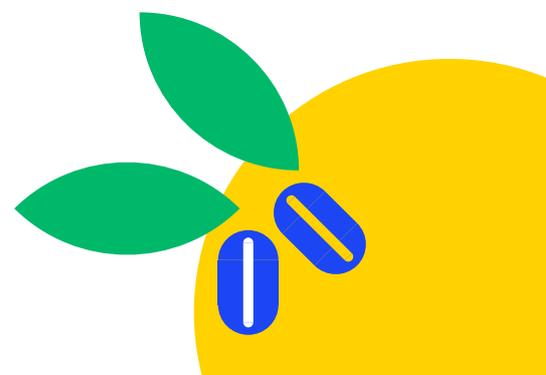
Vale Encantado café is a rustic and cozy refuge, rooted in the terroir of specialty coffee. It is a place where the aroma of freshly brewed beans meets countryside hospitality, creating a unique and authentic experience. Every cup reflects careful cultivation, artisanal processing, and the dedication of our family to quality and flavor. Here, coffee is more than a drink, it is a moment to enjoy the warmth of tradition, the richness of the land, and the passion that goes into every bean. Vale Encantado brings together nature, care, and taste in each cup.

### Sobre nosotros:

Vale Encantado café es un refugio rústico y acogedor, arraigado en el terruño del café de especialidad. Es un lugar donde el aroma del café recién hecho se mezcla con la hospitalidad del campo, creando una experiencia única y auténtica. Cada taza refleja un cultivo cuidadoso, procesamiento artesanal y la dedicación de nuestra familia a la calidad y el sabor. Aquí, el café es más que una bebida: es un momento para disfrutar la calidez de la tradición, la riqueza de la tierra y la pasión que ponemos en cada grano.

### Coffees available at the cupping

- Arabica - Irupi - Renato Dercilio – 81.5 - Almonds, nuts, caramel.



## Recanto da Paineira

Sebastião Brinate Torres  
brinatesebastiao@gmail.com  
+55 32 98412-2339



### Location

Caparaó, Caparaó, Minas Gerais

### Exporting experience

United States, Australia and Portugal

### About us:

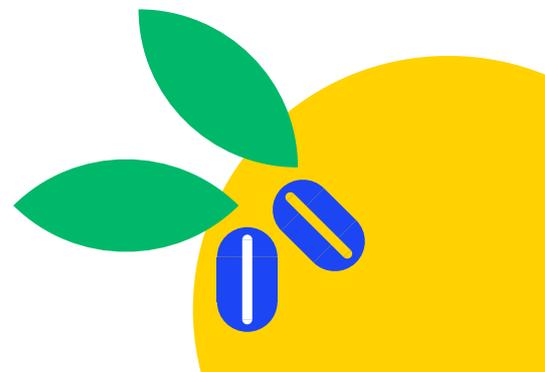
Sítio Recanto da Paineira is a family-owned farm with over 40 years of history dedicated to coffee cultivation. What was once pasture has been transformed into a productive plantation surrounded by seven hectares of Atlantic Forest. We cultivate Arabica coffee varieties on 19 hectares at an altitude above 1,200 meters, with one hectare devoted to infrastructure. Our coffees have been recognized among the top 150 in Brazil, reflecting our commitment to quality, sustainability, and careful cultivation. Every cup embodies the passion, expertise, and dedication of our family across decades of farming.

### Sobre nosotros:

Sítio Recanto da Paineira es una finca familiar con más de 40 años de historia dedicada al cultivo de café. Lo que antes era pasto se transformó en una plantación productiva rodeada de siete hectáreas de Bosque Atlántico. Cultivamos variedades de café Árábica en 19 hectáreas a más de 1,200 metros de altitud, con una hectárea destinada a infraestructura. Nuestros cafés han sido reconocidos entre los 150 mejores de Brasil, reflejando nuestro compromiso con la calidad, la sostenibilidad y el cuidado en el cultivo. Cada taza refleja la pasión y dedicación de nuestra familia.

### Coffees available at the cupping

- Arabica - Sítio Recanto da Paineira - Sebastião Brinate Torres - 83.4 - Vanilla, molasses, dark chocolate, spices, hazelnut, citric acidity, pleasant finish, creamy body.



## Sítio Imperial da Serra (Café da Silmara)

@sitioperialdaserra (Instagram)

Silmara Emerick  
sitioperialdaserra@gmail.com  
+55 33 99815-0544



### Location

Caparaó, Alto Jequitibá, Minas Gerais

### Exporting experience

France, United States, Slovenia, Portugal, Spain, Canada, and Italy

### About us:

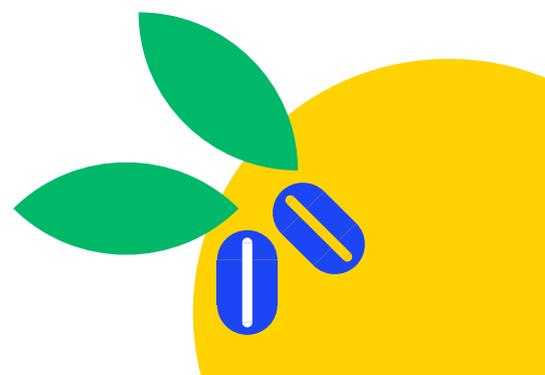
At Sítio Imperial da Serra, we craft more than coffee: we cultivate experiences. Nestled in the breathtaking Caparaó mountains, our farm combines tradition and innovation to produce exceptional coffees while caring for nature through sustainable practices. Each bean reflects our dedication to excellence, respect for the environment, and appreciation for the hard work in the fields. Our mission is to inspire coffee lovers worldwide with unique flavors, built on sustainability, productivity, and a strong commitment to our clients, partners, and community, bringing every cup a taste of our passion and care.

### Sobre nosotros:

En Sítio Imperial da Serra cultivamos más que café: cultivamos experiencias. Enclavado en las majestuosas montañas de Caparaó, nuestra finca combina tradición e innovación para producir cafés de calidad excepcional, cuidando la naturaleza con prácticas sostenibles. Cada grano refleja nuestra dedicación a la excelencia, el respeto por el medio ambiente y la valoración del trabajo en el campo. Nuestra misión es inspirar a los amantes del café en todo el mundo con sabores únicos, basados en sostenibilidad, productividad y un firme compromiso con clientes, socios y comunidad, llevando a cada taza nuestra pasión y cuidado.

### Coffees available at the cupping

- Silmara dos Santos Emerick – Arabica - Sítio Imperial da Serra - Silmara dos Santos Emerick Lopes - 83.4 - Spices, caramel, citrus fruits, nuts, almonds; finish: pleasant; acidity: citric; body: creamy.



## Café Teeiro

[www.cafeteeiro.com.br](http://www.cafeteeiro.com.br)

@produtosteeiro (Instagram)

Wesley Isac Noia Gomes  
cafeteeiro@gmail.com  
+55 28 99886-1395



### Location

Caparaó, Ibatiba, Espírito Santo

### Exporting experience

Europe

### About us:

Continuing the tradition of their grandparents from the 19th century, the Gomes family, known as "Teeiros," cultivates specialty coffee in the Caparaó mountains of Espírito Santo. Their dedication preserves family heritage while producing high-quality coffees that reflect the region's unique climate, soil, and passion for the craft.

### Sobre nosotros:

Siguiendo la tradición de sus abuelos desde el siglo XIX, la familia Gomes, conocida como "Teeiros", cultiva café de especialidad en las montañas de Caparaó, Espírito Santo. Su dedicación preserva el legado familiar mientras producen cafés de alta calidad que reflejan el clima, el suelo y la pasión de la región.

### Coffees available at the cupping

- Arabica - Café Teeiro Wesley Isac Gomes - 86.8 - Molasses, dark chocolate, hazelnut, fine herbs, and fruity nuances. Pleasant finish, citric acidity, and a creamy body.
- Arábica - Café Teeiro - Wesley Isac Gomes - 86.3 - Molasses, strawberry, dark chocolate, caramel, and honey. Finish: pleasant. Acidity: citric. Body: creamy. COB classification: Strictly soft.

