



Brazil Cerrado Montanari



COFFEE

Producer	Marcelo Montanari
Varietals	Catuai, Mundo Novo, Topazio, Bourbon, Rubi
Farm	Fazenda São Paulo
Quality	Cerrado
Crop Periods	June onwards
Shipment Period	August onwards
Export Bag Size	60kg
Tasting Notes	Yellow fruit, winery, dark chocolate, medium body, lively acidity.

GEOGRAPHY

Location	Patrocínio, Minas Gerais
Altitude	900-950 masl
Topography	Hilly low mountain relief
Temperature	24C annual average
Soil Type	Red Loam
Certifications:	4C, Rainforest, UTZ

The Montanari family's passion for coffee was a natural outcome of its Italian roots. Today Marcelo Montanari, the 36 year old great grandson of Italian immigrants preserves the Montanari coffee tradition, pushing the boundaries of both quality and sustainability in the Cerrado region of Minas Gerais. In 2012 Marcelo decided to embark on a mission to drastically improve the quality of his coffee while maintaining productivity and sustainability on the family's 210 hectares of land, which until 2012 had produced mostly "commodity coffee". The family farms have won several sustainability awards to date including the Sebrae Sustainable Practices Award in 2011 and 2014, as well as a National Award for Sustainable Practices in Small Businesses, which encourages innovative management practices. Today 60% of the Montanari's coffee is of specialty grade. The Montanaris pride themselves on their innovative farming, utilising about 10% of their productive area to test new products as well as new farming and producing techniques. They are very aware that choosing the right varietals for their land is essential, as is tailoring the method of processing the coffee to the clients' needs. The aim is to produce a high quality coffee that captivates their clients and enables the business to prosper in a sustainable, balanced way.

