



NAME:

**Brazil**  
**Fazenda Chicao**

FARM:

*Chicao*

REGION:

*Cerrado*

ALTITUDE:

*1100m a.s.l.*

SCREEN:

*16up*

SCA POINTS:

*88*

FARMER:

*Eder dos Reis Machado*

VARIETY:

*Catuai Vermelho IAC 144*

PROCESS:

*Natural + Anaerobic*

CUPPING NOTES:

*Mango & Passionfruit*

*Red Wine*

*Brown Sugar*

## CUPPING NOTES

The beans boast a vibrant and exotic cup profile, characterized by delightful notes of mango and passionfruit. These tropical flavors are complemented by hints of red wine and brown sugar, resulting in a cup that is rich, complex, and bursting with flavor.



## WHO?

Eder dos Reis Machado, the proud owner of Fazenda Chicão, is deeply passionate about coffee and dedicated to achieving the highest standards of quality.

Eder's commitment to excellence is evident in his continuous efforts to improve quality year after year. In 2023, his dedication bore fruit when his coffee was classified as one of the top 50 fermented coffees in the prestigious Cup of Excellence competition.

## WHERE?

Situated in the renowned Cerrado region, Chicão farm benefits from an elevation of 1150 meters, ideal for enhancing the coffee's flavor profile. Eder's innovative practices, such as introducing plants between the coffee lines to improve water absorption and soil fertility, highlight his forward-thinking approach to farming. Furthermore, the dedication to quality is showcased through its participation in competitions like the Cup of Excellence, where the coffees from the farm earned recognition for their outstanding flavor.

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*Helping you make the best out of the beans!*