



NAME:

Brazil
.....
Fazenda Londrina
.....

FARM:

Londrina
.....

REGION:

Cerrado
.....

ALTITUDE:

950m a.s.l.
.....

SCREEN:

16/18
.....

SCA POINTS:

85
.....

FARMER:

Cesar Jordao
.....

VARIETY:

Catuai Vermelho IAC 144
.....

PROCESS:

Natural
.....

CUPPING NOTES:

Caramel
.....

Walnuts & Hazelnuts
.....

Green Tea
.....

CUPPING NOTES

Notes of caramel and chocolate interlace with the nuttiness of walnuts and hazelnuts, creating a harmonious blend of sweetness and depth. A hint of green tea adds a refreshing undertone, complemented by a subtle citric acidity, creamy body and a pleasurable aftertaste.



Cesar Jordao & The Family

WHO?

César Jordão, hailing from southern Brazil, epitomizes the resilience and spirit of the Cerrado Mineiro coffee community. Following a devastating frost in Paraná, his family sought solace and opportunity in the fertile lands of Cerrado Mineiro in 1981. Embracing coffee farming as a means of livelihood, they embarked on a journey of re-investment and renewal. Armed with a degree in Agronomy Engineering, César now spearheads the family business, embodying the ethos of dedication and perseverance ingrained in rural producers.

WHERE?

Nestled within the heart of the Cerrado Mineiro, Fazenda Londrina thrives amidst the region's tropical seasonal climate. With a dry winter and balmy temperatures averaging 25°C annually, the farm experiences bursts of warmth reaching up to 40°C in spring. Despite the subtropical climate, occasional lows dipping to 10°C or less from May to July offer a unique terroir ideal for cultivating specialty coffee. The Jordão family's history intertwines with the land, their journey reflecting the symbiotic relationship between farmer and farm.

Helping you make the best out of the beans!