



NAME:

**Brazil**  
**Fazenda Santa Cecilia**

FARM:

*Santa Cecilia*

REGION:

*Cerrado, Carmo Paranaiba*

ALTITUDE:

*1100m a.s.l.*

SCREEN:

*15up*

SCA POINTS:

*82.5*

FARMER:

*Mariana Veloso*

VARIETY:

*Blend*

PROCESS:

*Natural*

CUPPING NOTES:

*Cocoa*

*Caramel*

*Red Fruits*

## CUPPING NOTES

Fazenda Santa Cecilia's field blend presents a rich cup profile, featuring prominent notes of cocoa, chocolate, and caramel. A medley of nutty flavors intertwines with hints of red fruits and brown sugar, supported by a full body.



## WHO?

The Veloso family has been deeply rooted in the coffee industry since 1977, emerging as one of the foremost authorities in Specialty Coffee within the Cerrado Region.

Over the years, two generations have worked in harmony at the Santa Cecília farm, fostering family unity and passing down a profound love for coffee from one generation to the next. Now Mariana Veloso is in charge, making sure that the family heritage will continue.

## WHERE?

Santa Cecilia farm is located within the picturesque landscapes of the Carmo do Paranaíba municipality in Cerrado region. With an average altitude of 1,132m, it cultivates a diverse range of varieties including Acaiá Cerrado, Acauã Novo, Red and Yellow Catuai, among others. Notably, the farm is invested in sustainability initiatives like the SEMEAR reforestation project which has seen successful replanting of 127000 native trees since 2012. Also, 30% of the farm's land is dedicated to protected forests and reservoirs.

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