



NAME:

**Brazil**  
**Fazenda Serra do Boné**

FARM:

Serra do Boné

REGION:

Cerrado, Matas de Minas

ALTITUDE:

1250m a.s.l.

SCREEN:

16up

SCA POINTS:

86

FARMER:

Matheus Sanglard

VARIETY:

Yellow Bourbon

PROCESS:

Pulped Natural

CUPPING NOTES:

Floral

Red Fruits, Cherries

Caramel

## CUPPING NOTES

The coffee is characterized by floral aromas and vibrant notes of red fruits and cherries. Undertones of caramel and a bright, clean acidity add depth to the cup, while a sweet aftertaste lingers on the palate.



## WHO?

Fazenda Serra do Boné is the brainchild of the late Carlos Sérgio Sanglard, a visionary farmer committed to producing exceptional coffee while prioritizing sustainability. “I believe that what is good for the land will be good for the health of my colleagues and for the people who will drink my coffee”, he used to say.

Today, the legacy continues under the stewardship of his sons, Matheus and Natan Sanglard, who are dedicated to upholding their father's vision of quality and environmental responsibility.

## WHERE?

Located in the Matas de Minas micro-region, the farm sits at an altitude of 1,200 meters, surrounded by a lush, fertile landscape. Founded in 1988 by Carlos Sérgio Sanglard, Serra do Boné farm quickly became a beacon of quality in the region. The farm's altitude and rich soil provided an ideal setting for coffee cultivation, but it was Carlos Sérgio's commitment to post-harvest processing that set Serra do Boné apart. The harvest, 100% manual, was (and still is) carefully dried on suspended beds, allowing for optimal moisture control and flavor development.

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