



NAME:

Brazil
.....
Fazenda Tres Barras
.....

FARM:

Tres Barras
.....

REGION:

Serra de Canastra, Sao Roque de Minas
.....

ALTITUDE:

1050m a.s.l.
.....

SCREEN:

15/18
.....

SCA POINTS:

84
.....

FARMER:

Marcos Antonio Rutkowski
.....

VARIETY:

Catuai Vermelho IAC 144
.....

PROCESS:

Natural
.....

CUPPING NOTES:

Chocolate
.....

Caramel
.....

Red Fruits
.....

CUPPING NOTES

As you take a sip, you're transported to a world of flavor. Notes of chocolate dance on your palate, followed by hints of caramel, sugar cane, and the subtle sweetness of red fruits. It's a symphony of taste and a tribute to the Rutkowski family's dedication and passion for their craft.

IT'S ALWAYS
BEAN
ABOUT THE
JOURNEY



WHO?

Meet Marcos Rutkowski, the guardian of the Rutkowski family legacy and the third-generation coffee farmer whose roots trace back to a small Polish family making a bold leap to Brazil during World War I. Marcos's great-grandfather, Adam Rutkowski and his son, Joao Rutkowski, was among the brave pioneers who ventured into the unknown, driven by the dream of cultivating their own lands in the fertile soils of Brazil. Marcos grew up immersed in the rhythms of farm life, learning the ways of coffee cultivation from his father and grandfather.

WHERE?

Nestled in the rolling hills of São Roque in Minas Gerais, under the tropical seasonal climate of Serra de Canastra, Fazenda Três Barras stands as a testament to the Rutkowski family's enduring connection to the land. With a dry winter with lows of 10°C and an annual average temperature of 25°C, reaching up to 40°C in the spring, the farm experiences the full spectrum of nature's offerings. Guided by the expertise of a trusted technician, every aspect of cultivation is carefully planned and executed, from cultural treatments to soil preservation practices.

Helping you make the best out of the beans!