



NAME:

Brazil
Sitio Babilonia

FARM:

Babilonia

REGION:

Cerrado, Carmo Paranaiba

ALTITUDE:

1000m a.s.l.

SCREEN:

16up

SCA POINTS:

84

FARMER:

Haroldo de Almeida

VARIETY:

Arara

PROCESS:

Natural + Anaerobic

CUPPING NOTES:

Red Fruits

Cocoa

Licorice

CUPPING NOTES

Each sip offers a symphony of red fruits, cocoa, and licorice. The natural process, with a help of anaerobic fermentation, brings out the full spectrum of flavors, resulting in a rich and complex cup profile.

IT'S ALWAYS
BEAN
ABOUT THE
JOURNEY



WHO?

Meet Haroldo de Almeida, a dedicated coffee farmer whose passion for coffee cultivation runs deep in his family roots. Haroldo's journey in coffee began in childhood, inspired by his father's - small coffee producer - footsteps. He inherited a legacy of hard work and determination, instilled with a profound respect for the land and its bounties. Despite the challenges posed by the unpredictable climate, Haroldo remains steadfast in his commitment to coffee farming as he continues to navigate the ups and downs of agricultural life with unwavering resolve.

WHERE?

Nestled amidst the lush landscapes of the Cerrado region, Sitio Babilonia farm benefits from the fertile soils and favorable climatic conditions of the area. From the usage of organic compost to the innovative processing methods employed, Haroldo stays committed to quality. Unfortunately, unpredictable weather patterns due to the changing climate prove to be challenging - recently, a huge part of the farm was destroyed by a severe hailstorm. Still, Haroldo remains undeterred in his pursuit of excellence and has managed to recover since.

Helping you make the best out of the beans!