



NAME:

Brazil Fazenda Pantano

FARM:

Pantano

REGION:

Cerrado, Pantano

ALTITUDE:

1120m a.s.l.

SCREEN:

16up

SCA POINTS:

86

FARMER:

Jorge Naimeg

VARIETY:

Catuai Vermelho IAC 144

PROCESS:

Natural

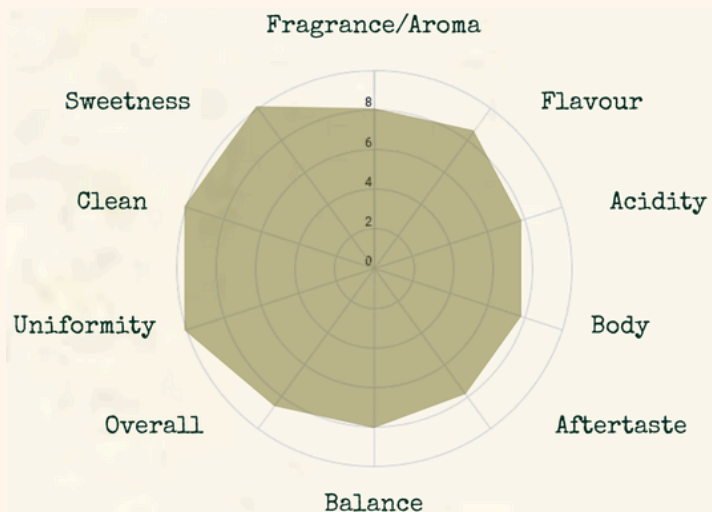
CUPPING NOTES:

Caramel

Raisins

Sugar Cane

CUPPING NOTES



Catuai Vermelho IAC 144 beans undergo a natural process, capturing the essence of the region. Indulge in the rich flavors of caramel and raisins, accentuated by notes of rapadura and dulce de leche, accompanied by a gentle citric acidity and a creamy body.

IT'S ALWAYS
BEAN
ABOUT THE
JOURNEY



WHO?

Jorge F. Naimeg leads his family's legacy in coffee cultivation, deeply rooted in the Cerrado Mineiro since the 1980s. Stemming from the union of Gerson Naimeg and Hercília Mafra in 1957, the family's dedication spans generations. Gerson's pursuit of coffee cultivation began in Paraná, only to thrive further upon migrating to Cerrado Mineiro due to harsh frosts in the 1980s. With the inclusion of his children, the Naimeg Group emerged, fostering a familial bond deeply intertwined with coffee's essence.

WHERE?

The municipality of Pantano, situated in the well-known Cerrado Mineiro region, has a very unique terroir for the area. As stewards of the land, the Naimeg Group envisions a future where their farm stands as a beacon of innovation and sustainability. As they say: "Our work is similar to that of haute couture in the great tailors. We understand that as in haute couture, the world of coffee searches for unique, authentic products of origin, with guaranteed quality, and of course, valuing our history and the union of our family".

Helping you make the best out of the beans!