



## **COFFEE**

## COMPANY



Sítio Rochedo - Specialty Coffees, a heritage that spans 5 generations! Since 2018. We work with specialty coffees, aiming to do something different, something better! We strive to make our name, our family and our region recognized for its natural beauty and, above all, for its high-quality coffees!



Today, after 135 years, we are living off the work of generations, making a living by growing Specialty Coffees! Always taking loving care of what has been left to us. So that we can offer you, our customers, a product of excellent quality, and above all, with a lot of love!!! Our motto is to bring Love through Taste!

## PRODUCTS



The coffees at Sitio Rochedo are extremely unique!

We always try to do a good job in bringing the end consumer a clean drink that connects with nature and gives the taste of a special coffee! All our coffees are stamped with the Certifica

Minas Café and D.O Caparaó quality seals, guaranteeing quality, traceability and good sustainable practices with nature. We produce coffees at an altitude of 1,200 meters, a mountain coffee plantation, working with manual and selective harvesting of the beans, seeking high quality for the end consumer

Manual Selective Harvesting Family Farming Unique Terroir Unique Sensory Notes Certification of sustainable environmental practices Caparaó Indication of Origin, Guaranteeing Coffee Quality and Traceability.

D.O Caparaó - Its role is to protect and certify the origin, quality and traceability of coffee from the Caparaó region.



+55 (33) 9.9925.7154

sitiorochedomg@gmail.com

@sitiorochedocoffee

## **Green Coffees Roasted Coffees** NCM 0901.11.10 NCM 0901.21.00

**DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:** 



Maximum production capacity: 400/450 bags Average production: 250/300 bags Tropical high altitude climate

Minas Gerais

SÍTIO ROCHEDO

City: Caparaó

Brazil





Promotion: CNA apexBrasil

cnabrasil.org.br/agrobr