



COFFEE

COMPANY



Fazenda Três Barras had its first commercial coffee plantations in the 1970s of the varieties Mundo Novo, Red and Yellow Catuaí, which are still in production. As the years went by, new varieties were planted and the coffee park was expanded, with a focus on the production of specialty coffees.



Três Barras is the name of the town that, thanks to the large number of springs, formed three small streams that meet and form the São Pedro stream that flows into the São Simão River. The production of specialty coffees began 6 years ago, and in recent times has stood out in local and regional coffee quality competitions, reaching scores above 88 points in the SCAA scale.



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PRODUCTS

NCM 0901.11.10



Our production is totally handmade, with high environmental sustainability, respecting the collective development of our neighbors and partners, enjoying a harmonious coexistence with the communities.

Sweetened coffees with a diversity of citrus, caramel, and chocolate flavors, the aroma is intense with floral and citrus notes, delicate and balanced acidity, full-bodied to very full-bodied, and a pleasant and prolonged finish.

These are coffees produced at an altitude ranging from 950 to 1300 meters, with a mild and moderate climate, allowing the fruits to remain ripe on the plants for longer, resulting in a greater sweetness in the fruits.

We work with the utmost professionalism in the care for the correct and safe disposal of the residues produced, the hygiene in the post-harvest processing in order to preserve all the sensory characteristics of our batches and micro-batches in order to delight all who consume our coffees.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



55 hectares cultivated and another 15 hectares in preserved areas with forests and springs.



HUGO RIVA
City: Simonésia
State: Minas Gerais
Brazil

