



COFFEE

COMPANY



In 1890, coffee growing began in the mountainous region of Caparaó, through Carlos Gripp, the successor to the first German Gripp to come to Brazil, and Alto Jequitibá was one of the first places to plant coffee. Since then, its cultivation has spread to various regions and persevered for generations. Coffee Gripp is labeled special because of the special care taken in its handling and preparation, which justifies all the flavor and exclusivity of this coffee.



The method of preparation is peculiar, careful, family farming, totally handmade, justifying all the flavor and exclusivity of this coffee.

The grains are harvested at the right point of ripeness. Since 2018, when our brand of specialty roasted coffees was born, we have been bringing what is produced by our family to our consumers' tables.



+55 (33) 9 9962.4015
 contatocoffeegripp@gmail.com
 @coffeegripp

PRODUCTS

NCM 0901.21.00



Our specialty coffee is produced by hand, bringing the taste of real coffee to the consumer.

The beans are roasted here on the farm in our micro-roasting plant, ensuring that they are always fresh.

The characteristic of our Caparaó region is the naturally sweet and sensorially diverse coffees, a range of unique flavors that you can only find here.

Roasted coffee beans or ground coffee, 250g and 500g packs



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our average annual production is 85 60kg bags, 70% specialty coffee with 83 SCAA points and the other 30% premium coffee.



COFFEE GRIPP CAFÉS ESPECIAIS
 City: Alto Jequitibá
 State: Minas Gerais
 Brazil

CERTIFICATIONS

