



COFFEE

COMPANY



The Sítio Sonho Meu was acquired in 2019 by owner Flávio Bastos and began producing specialty coffees in 2020. The name "Paixão do Caparaó" is a tribute to his wife, whose surname is Paixão and was born and raised among the mountain ranges of Caparaó. Just like this growing and eternal love, the coffee has "a taste to fall in love with."



The coffee receives distinctive care from cultivation up to post-harvest, drying in suspended patios in natural or peeled cherry form.



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PRODUCTS



100% Arabica specialty coffee, produced in the Caparaó mountain ranges at altitudes varying between 860 to 1000 meters. Natural and peeled cherry process. Sold as raw beans and roasted or ground.

In order to be considered special, the coffee is carefully handled throughout the cultivation, harvest and post-harvest process, dried in suspended patios in natural or peeled cherry form, and then finished in cement patios.

CROP GROWING: CATUAÍ.

Senses: caramel, chocolate, almonds, molasses, spices, caramel, brown sugar.

UNROASTED COFFEE

NCM 09.0110. 00

COFFEE BEANS

NCM 09.0110. 00

ROASTED COFFEE

NCM 09.0120. 00

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production capacity varies from year to year. Crops are cared for throughout the year, with the most active harvesting taking place from April to July.



BRAZIL

Minas Gerais

PAIXÃO DO CAPARAÓ
 City: Espera Feliz
 State: Minas Gerais
 Brazil