



COMPANY



We are in the highest region of the Chapada de Minas Gerais, between the Cerrado and the Atlantic Forest, an ideal climate range for specialty coffees. Led by the Lima family, the farm continues Mr. Lima's legacy. João Alves de Lima is the second generation of coffee lovers. In the search for a distinctive, high-quality flavor, we cultivate selected Arabica varieties on 53 plots.



We value every step in the cultivation of quality coffee, closely followed processes, where more than 100 collaborators work with care and continuous training improving the quality at each harvest.



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PRODUCTS

NCM 0901.11.10



We are dedicated to achieving unique, high-quality flavors. To this end, our 53 plots are home to selected species and Arabica hybrids, providing blends with characteristic and exceptional notes.

The effect of the privileged altitude and the precise blends is remarkable thanks to the full-bodied, distinctive flavor of our coffees. We taste the value of these lands and the surrounding nature with clean, sweet, long aftertastes.

NATURAL UNPOLISHED HONEY FERMENTED



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



3,898 ha (planted area 1,206 ha, of which 700 ha are coffee and 606 cereals)

2,692 hectares of preserved area.
 Production capacity: 15,000 bags per year.
 Seasonality: 01 annual harvest.



FAZENDA SEQUÓIA MINAS
 City: Angelândia
 State: Minas Gerais
 Brazil

CERTIFICATIONS

