

**Amore**  
café especial



**COFFEE**

## COMPANY



The Amore family came to Brazil in the mid-1890s, settling in the region of Muzambinho/MG and Caconde/SP.

Its lands stretched along the borders of the two states, and it alternated the activities between cattle breeding and coffee growing. At that time, the highlands of Minas Gerais were already well suited to the production of specialty coffees.



In 1999, Luiz Fernando Amore founded Café Amore, a company specializing in specialty coffees.

With its headquarters in Muzambinho in the south of Minas Gerais, it only works with specialty coffees above 85 points and artisanal wood-roasted coffees. The plantations are at an altitude of 1270 m.

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## PRODUCTS

**NCM 0901.21.00**



We only work with specialty coffees above 85 points, which can vary from hard to strictly soft.

The roasting process is handmade and wood-fired, which makes it easier to get the best out of the coffee. It can be medium/light for coffee beans and medium for roasted and ground coffees. Roasting is not a constant science. Each coffee can have a different roast according to the characteristics of each batch.

For coffee beans, we use beans from sieve 16 upwards that have been properly processed. Roasted and ground coffee, on the other hand, is made with 15, 14 and 13 sieve beans and is only suitable for preparation in a common paper or cloth strainer.

We also have drip coffee and nespresso capsules made from coffee beans.

**Roasted Amore coffee beans, Café Amore roasted and ground, Drip Coffee, Capuccino and Aluminum capsules.**

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



**Farm 300 bags a year  
Roasting 15,000 kg per month**

Specialty coffee produced at an altitude of 1270 m using artisanal wood-fired roasting.



### AMORE CAFÉS ESPECIAIS

City: Muzambinho  
State: Minas Gerais  
Brazil