



COMPANY



I am the third generation of farmers in the Lima family. Our main activity was milk production, but due to the favorable weather conditions on our property, we started to grow Arabica coffee, when the farm emerged in the production of specialty coffees, adding value, improving the quality of life of the owners and partners.



The farm is located in the surroundings of Pico do Boné, bordered by the Serra do Brigadeiro, a place of immense natural and cultural beauty, where community-based tourism predominates. The love for the land and coffee production stands out, having family farming as a differential.



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PRODUCTS

NCM 0901.11.10



Fazenda Neneias lies between 870 and 1215 meters above sea level, which enables the production of coffees of various flavors and intensities, depending on the plantation altitude, offering coffees with sweet, citrus, caramel and chocolate flavors, with intense and floral

aromas, and a delicate and balanced acidity, with a pleasant and prolonged finish. The production is based on sustainability and rational use of natural resources.

The mild climate in conjunction with processing techniques translates into high-quality coffees with diverse flavors and nuances.

Our Specialty Coffees are produced following a strict quality control, from planting to storage, our beans are washed and dried in suspended terraces. Highlighting quality in several Specialty Coffee Competitions.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We are able to produce, approximately, 180 bags of Specialty Coffee per year, within the specifications of the SCA protocol for scoring Specialty Coffees.



JOSI'S COFFEE
City: Araçuaia
State: Minas Gerais
Brazil

CERTIFICATIONS

