BRAZIL
YELLOW BOURBON
NATURAL

EFICO
GREEN COFFEE



Location: **Campo das Vertentes, Minas Gerais**

Altitude: **1150 meters**

Soil type: **Latossolo**

Rainfall in mm/year: **1250 to 1350**

Average annual temperature: **21 °C**

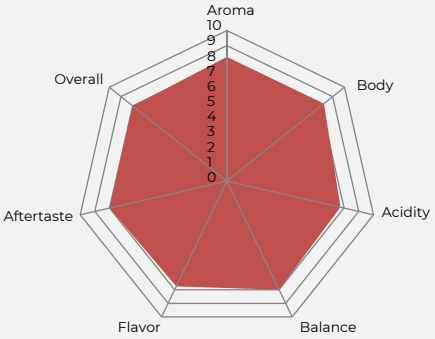
Crop period: **June to September**

Coffee Specification

- **Species:** Arabica
- **Varieties**: Yellow Bourbon
- **Screen Size:** 16
- **Defects:** NY2/3

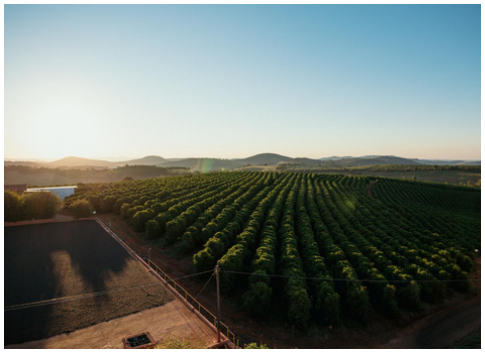
Cup Profile

Caramel, chocolate, delicate body, pleasant finish



The Process

- **Picking method**: Mechanized Harvest
- **Processing method**: Natural
- **Drying method**: Dry in the sun on the patio 15 – 21 days.
- **Sorting:** Classification and sorting batches by cupping and variety before going to boxes.
- **Packaging:** jute bags of 60 kg







About the Farm

Graduates in psycology, Monica Borges de Sousa decided to dedicate a relvant part of her life to professional for coffee growing after inheriting 90 hectares of land form his father. Nelson Borges. As a result in 1988, Fazenda Vila Boa was founded the name given because it is in a city nice place called Carmo da Mata in Minas Gerais., where its mission was to form a assortment of good people.

Fazenda Vila Boa is located in a region called Campo das Vertentes because it is border between tho important basins in brazil;; the Rio Grande basin (which flows south) and the basin of the Sao Francisco River.

With a suitable terroir for the production of speciality coffees to the Brazilian market and international, which contains coffees with high scores form 82pts to 88+, natural. Washed fermented and etc. Its average production is 10,000 bags/year.

Fazenda Vila Boa acts socially through a lasting partnership with the ICAFE Institute - Institute of culture, Art, Responsible Action and Environmental Education.

Vila Boa also has Rainforest and Carbon Positive Farm certification.

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