



BRAZIL

FAZENDA PARAISO

Country	Brazil
Estate	Fazenda Paraiso
Varietal	Mundo Novo, Yellow Catuai, Red Catuai
Owner	Guy Carvalho
Town	Cabo Verde
Region	South of Minas Gerais
Process	Pulped Natural and Natural
Annual production	3,500 bags
Altitude	900 - 1100 masl





Brazil Fazenda Paraiso

Fazenda Paraiso

The agronomist Guy Carvalho bought Fazenda Paraiso in 1990. Passionate about coffee, Guy Carvalho's approach is quality driven. In 1996 Fazenda Paraiso participated in Project Gourmet in Brazil, this project was in partnership with OIC to improve quality and introduce the process of Pulped Natural into this farm.

The farm is located in a traditional coffee-growing district of Cabo Verde, in a region that presents ideal conditions for coffee production, such as an average altitude of 950 meters (3,100 feet) and a climate with well-defined seasons, low humidity and favorable temperatures. The farm has drying patios and produces both natural (dry-processed) and pulped natural coffee, using modern processing equipment including a washer and a pulper, and a mechanical mucilage remover that is used to produce pulped natural coffees during periods of excessive rain.

Fazenda Paraiso is committed to the production of coffee on a socially and environmentally sustainable basis. Guy, an agronomist by trade, is very involved in this project to maintain the environment and to produce coffee in a sustainable manner.

In order to promote a safe working environment, all workers are required to wear individual protection equipment and to participate in regular training courses under the guidance of a work safety engineer.



Fazenda Paraiso