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Brazil

AMARELO MANTIQUEIRA

Mantiqueira has a reputation for growing Yellow beans and not red, the epitome of which is the Yellow Bourbon.

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AMARELO MANTIQUEIRA

Exporter	ASCARIVE
State	Minas Gerais
Altitude	1000 – 1400 masl
Varietals	Yellow Bourbon
Processes	Natural
Harvest	May - September
Certifications	Fairtrade

The Serra de Mantiqueira is a mountain range that stretches across São Paulo, Minas Gerais and Rio de Janeiro states. Located in Minas Gerais, the Mantiqueria de Minas area was the first to get a geographical indication in the Brazilian coffee industry (supported and developed by BSCA). This fresh approach, akin to 'terroir' in the wine industry, has redefined how people view specialty coffee from Brazil.

The area comprises 69,500 hectares and altitude ranges from 900 to 1,500 masl, with 25 counties in the region and 7,800 producers; 89% are smallholders. Ascarive itself has around 45 members and is the Fairtrade certified sister company of Cocarive. Many farms provide coffee for both.

The lower altitudes are often grazed by cattle and having steeper slopes compared to other parts of the state mean that the near ubiquitous mechanisation of the coffee industry in Brazil is much less commonly seen, and hand picking more prevalent. Though both red and yellow cherries are grown across the region, altitude often splits the choices, with yellow generally but not exclusively being grown at higher elevations.

Ascarive source from a number of farms that also grow competition microlots at the highest altitudes and so employ the same quality mindset across their entire estate. In an area that has received multiple awards within the Brazilian coffee industry for years, it's not surprising that many Cup of Excellence winners are from here, and form part of both co-operatives.

Contributing to Amarelo Mantiqueira

KAQUEND

Owner	Ralph de Carvalho Junqueira
Size	37 Hectares
Altitude	1100 - 1450 masl
Varietals	Yellow Bourbon, Icatu, Catucai ++
Processes	Natural, Pulped
Harvest	June - September

Fazenda Kaquend has its origin in the division of Três Barras, and still remains as part of the Castro Junqueira family. In total six farms are now split amongst the generations, with 160 hectares under coffee across them all. Ralph, is the son of José Wagner Ribeiro Junqueira, owner of Tres Barras, and together with his brothers Kleber and Herbert they share the workload across all their farms.

Cherry is collected and brought to the milling and patio facilities at Tres Barras. The topography is steep so picking is done by hand, and cloths are used to line the ground to help keep the quality of the coffee and avoid getting soil and leaves in with the pickings.

There is a vertical dryer here too, as well as raised beds and a mixture of the three is used to ensure appropriate protocols are followed. Patios are used first as is the quickest way to reduce the initial moisture. The vertical drier is useful in times of bad weather or when finishing as can be more controlled and precise. In total, 40 staff help during harvest in both the cherry gathering and drying.

Beans are rested for between 60-90 days in wood lined silos before being prepped and taken to nearby Carmo de Minas for storage at the ASCARIVE warehouse facilities. Fazenda Kaquend has won Cup Of Excellence many times, regularly scoring over 90 SCA.

Ralph de Carvalho Junqueira (l) with Father Jose and brothers Kleber and Herbert

Contributing to Amarelo Mantiqueira

SERTAOZINHO VILLAGE

Size	1-2 Hectares each
Altitude	1350 masl
Varietals	Yellow Bourbon, Yellow/Red Catuai, Yellow Catucai, Acaia, Red Bourbon
Processes	Natural
Harvest	May- September

Sertaozinho village is a bit of an anomaly in the area. Known also as Fairtrade Village, it is a real community affair. Each family member of the one hundred plus members owns a small plot of land on the steep slopes surrounding the houses. Here they grow their coffee, pick and harvest drying on their driveways and small patios with family members doing all the work before combining their lots together to bring to Ascarive.

Most of the coffee operations for the certified coffee are headed by the women, seen as the ones more actively concerned with the community benefits being certified brings. Maria Paula Rocha acts as the figurehead and go between for the village and the more formal side of the Ascarive operation, organising the meetings that decide how to spend the premiums. These always go into something that benefits the whole village rather than being apportioned to individual farmers.

Sertaozinho