



DRWakefield

EST. 1970

Brazil

# ARACAÇU



Brazil

# ARACAÇU



<i>Location</i>	Tres Pontas, Minas Gerais
<i>Owner</i>	Chaves de Brito family
<i>Altitude</i>	960 - 1100 masl
<i>Size of Farm</i>	380 hectares
<i>Varietals</i>	Icatu, Bourbon, Acaia, Mundo Novo, Rubi, Catuai, Catucaí, Arara, Topazio
<i>Harvest</i>	May - July
<i>Processes</i>	Anaerobic, Natural, Honey, Washed, Experimental

Once listed by Forbes as one of the 20 most powerful women in agribusiness, Carmem Lucia, known to friends as Ucha, has been driving the Brazilian coffee scene forwards for years. It is no surprise then to find the same forward thinking on her farms, Caxambu and [Aracaçau](#) that lie adjacent to each other in Tres Pontas.

A fully solar-powered farm, 65 tonnes of carbon have been saved since its installation in 2024.

2025 has seen the introduction of a colour sorter for the cherries and the adoption of some AI use to further push forwards quality control. The colour sorter takes the cherries after washing and separates based on precise colour criteria of the cherry skin. This creates a more homogenous selection that allows for more control in fermentation and drying. The AI use is in grading, and has led to improvements on the patio and drying that further create a consistent high quality green coffee.

*Jamie and Ucha at Aracacu*



Brazil

## ARACAÇU



Not content with focusing on technology, Ucha has been studying the microbiome of the farm with a team of biologists, actually employing one full-time to understand the farm before introducing any biological controls. A bee project that brings over 3,000,000 bees to the farm during flowering hasn't produced an increase in yields as in some other farms, but does increase the health of the flower and has increased the sugars in the bean. Using local beekeepers too keeps the local economy healthy as well as producing a copious amount of honey.

With 27% of the farm a natural preservation, Ucha and the team have started logging all the species that are on the farm as they come across them – from the ubiquitous Toucan, parakeets and canaries to capybara, deer, anteaters and even the wild cat species' oncillus and ocelots nature abounds across the farm.

Researchers from university in Parana are present understanding fermentation, while Flavio Borem, who wrote the book on processing in coffee has just finished a study where they have taken to understand when a natural becomes a natural. This is seen in a gas exchange at around 16% moisture and has led to a new warehouse where special coffees are rested at this level to increase the quality in the cup.

Cupings and quality here are lead by Dionathan Almeida, 2024 World Cup Tasting champion who has been able to join the processing and roasting worlds together through the small on farm roastery Café Paiol.

As part of the SMC family, Ucha is also a key player in the Donas do Café program as well as top level in the Geracoes protocol, developed as a Brazilian answer to sustainable production.

