



# Brazil Fazenda Sertao Yellow Bourbon

milk chocolate - tropical fruit - cream

SOUTH AMERICA



Producer: The Pereira Family



Region: Carmo de Minas, MG



Cultivar: Yellow Bourbon



Processing: Natural



Elevation: 1100 - 1450 MASL



Harvest: May - August



Nazareth Pereira



Sunset at Fazenda Sertao



The history of Fazenda Sertão merges itself with the first steps of coffee growing in Carmo de Minas. From the first generation of coffee growers in the region, José Isidro Pereira learned very soon in his life that living is all about being responsible and joyful at the same time. José Isidro grew up studied dentistry – occupation that he practiced for a couple of years during his early manhood.

His destiny called him back to Carmo de Minas when his mother died and he was the only heir of a piece of land, Fazenda Sertão. In 1949 José Isidro married the love of his life, Nazareth, and found in her a lifetime partner. Jose Isidro once said that all the inspiration for the business came from his father, even without knowing him very long. Years later came his own children: Francisco, Luiz Paulo, Glycia and Sandra. Each one went separate ways in the studies as request of the parents. Now they all are back together, helping to keep business running.

Inspired by the union and the prosperity of the two previous generations, Nazareth's grandchildren collaborate in several areas and make presence in the whole coffee chain.

Fazenda Sertão is located above 1,000m, in Carmo de Minas – state of Minas Gerais. It has an average annual temperature of 18°C. Crops are planted on the top of hillsides with slopes of up to 50%. That's an important measure to avoid frosts, common in the region on winter, affecting the health of the trees and to provide a more uniform ripening as well as protection