

# BRAZIL

## ALTO CAPARAO

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<b>Region:</b>	Minas Gerais & Espirito Santo
<b>Altitude:</b>	1,100 - 1,350 MASL
<b>Process:</b>	Natural
<b>Grade:</b>	Sc +16
<b>Variety:</b>	Catucai 785 or Yellow
<b>Harvest:</b>	Jun-Dec
<b>Export:</b>	Sep-July
<b>Cert. avail:</b>	NKG Verified, RFA, EUDR
<b>Profile:</b>	Cherry, milk chocolate, pecan SCA 84.



### Coffee bio

The Alto Caparaó mountain range is located on the border of the states of Minas Gerais and Espirito Santo, and counts the third highest summit in the country, Pico da Bandeira, culminating at 2,891 meters above sea-level.

Alto Caparaó is home to the stunning Caparaó National Park, a renown Atlantic Forest protected to preserve natural resources and support ecotourism activities. The Park's natural drainage network is characterized by numerous perennial rivers. The Itabapoana river stretches all the way east to the the town of the same name where it connects with the Atlantic ocean, and is used as a natural border between the states of Rio de Janeiro and Espirito Santo.

The region has mild temperatures, between 19° and 22°C in the highest places, during the months of June and July. The period from November to January is the wettest, followed by a drought from April to September. With clearly defined seasons, it is an ideal region to process natural coffee; and due to its low temperatures, it makes the Region of Caparaó a cradle for quality coffees.

The harvest takes place between June and December. The logo represents the beautiful yellow gate at the entrance of the small Caparaó town. (5,500 inhabitants)