



SOUTHLAND MERCHANTS

TASTE THE ORIGIN

Alto Lagoa Farm

Grower: Eleonor Brandt, Humberto Brandt e Edgar Brandt

Region: The Mountains of Espírito Santo

Altitude: 750 - 850 MASL

Packaging: 30 Kg specialty paper bag with liner

Variety: Catucaí 785, Red and Yellow Catuaí, Arara

Process: Semi Washed / Pulped Natural

Harvest: August - December



Farm Info



Situated in the picturesque town of Afonso Cláudio, in the state of Espírito Santo, Alto Lagoa Farm, spanning 19 hectares, is a testament to the rich tradition of coffee cultivation and an unwavering pursuit of excellence. Owners Eleonor Brandt, Humberto Brandt, and Edgar Brandt, along with the rest of the family, have cultivated a reputation for producing some of the finest coffees in the region.

With an annual production of approximately 100 sacks of specialty coffee, Alto Lagoa Farm consistently delivers exceptional quality. The history of the Brandt family's coffee farm is a tale of tradition.

It all began with the inheritance of their grandparents' coffee legacy, fostering a love for coffee that sprouted when Edgar was just seven years old. Today, following in the footsteps of their parents and grandparents, they continue to nurture their coffee plants with dedication and passion.

What sets their farm apart from others in the region is its unique location at an altitude ranging from 750 to 850 meters. This elevated terrain promotes a slower maturation process, resulting in superior coffee quality that stands out in the region.

The coffee varieties cultivated on the Alto Lagoa Farm include Catucaí 785, Red and Yellow Catuaí, and more recently, Arara. These varieties were chosen for their adaptability to the local climate and their proven track record over time.

Alto Lagoa Farm is committed to sustainable practices, ensuring that all waste is responsibly disposed of and taking measures to preserve the surrounding natural environment. Their commitment to community well-being extends to active participation in social events and investments in the local region.





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The coffee processing methods employed at the Alto Lagoa Farm involve manual selective harvesting and the use of a depulper and density sorter to separate ripe from unripe cherries. After depulping, the beans go through a mechanical demucilator before being laid out on covered patios or mechanical dryers for drying.

For Alto Lagoa Farm, the key factors contributing to the quality of their coffee include their privileged geographical location and the meticulous care invested throughout the entire cultivation and processing cycle. Their ongoing quest for improvements and their commitment to nurturing their coffee plants are evident in their consistent quality.

To further enhance the quality of their coffee, the farm continually invests in improving their processing facilities and providing optimal nutrition to the coffee plants. Balancing tradition and innovation is a distinctive feature of their coffee production. They harmonize the wisdom passed down through generations with the knowledge acquired from events, seminars, and technical visits to the regional cooperative.

Exciting projects are in the pipeline, such as cultivating the Arara variety, promising high-quality production. Their commitment to continuous improvement is fueled by their partnership with Southland, where the value placed on their coffee motivates them to deliver the best product. The partnership with Southland Merchants has not only added value to their coffee but also driven the growth of their processing infrastructure. It's a partnership that promises to contribute to the success of both parties.

Alto Lagoa Farm believes that Southland Merchants' commitment to fairly compensating coffee producers is the driving force behind their shared success. According to the Brandt family, Southland Merchants plays a crucial role in promoting sustainable practices and fair trade in the coffee industry. They align with these values by producing high-quality coffee while actively preserving the natural environment around them.

Effective communication and feedback between Alto Lagoa Farm and their coffee roasters are vital to ensuring the success of their coffee in international markets. Southland's collaboration in this process is essential for maintaining quality and improving their coffee.

The future of Alto Lagoa Farm in coffee promises innovation, excellence, and sustainable practices. With unwavering support from partners like Southland, they are well-prepared to face challenges and embrace opportunities that lie ahead.

**Are you a coffee lover and want to know more about this imported coffee?
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