



Boa Vista Farm

Grower: Jonatas Klippel

Region: The Mountains of Espírito Santos

Altitude: 950 MASL

Packaging: 30 Kg

Variety: Red Catucaí

Process: Pulped Natural

Harvest: May - September



Farm info



The Stone of Three Pontões is one of the highest points in the municipality of Afonso Cláudio, situated in the Espírito Santo Mountains. Now, imagine a family living in close proximity to this picturesque location, cultivating high-quality Arabica coffee. We're talking about coffee farmer Jonatas Klippel and his wife, Vania Siring, who are the parents of Vanessa.

Like thousands of families in the Espírito Santo Mountains, the Siring Klippel family are descendants of immigrants from the extinct Pomerania region, and they diligently uphold the traditions of their forebears, including language, religion, and typical cuisine.

They are the owners of Boa Vista Farm, located in the Alto Lagoa area, also known as Mata Fria (which translates to Cold Bush), very close to the border with the neighboring municipality of Itarana. In this haven of pristine nature, the average summer temperature is 22 degrees Celsius, while in winter, it can drop as low as 6°C.

Klippel has been tending to Arabica coffee for a decade, since his marriage to Vania, who inherited the property. Before that, he was only familiar with the Robusta coffees. He has been engaged in coffee farming since the age of 14, a time when he still lived with his parents in the Serra Pelada area of Afonso Cláudio. Despite encountering doubts when he transitioned from Robusta to Arabica, Jonatas persevered. "Everyone said I wouldn't succeed with Arabica, especially since I had only been producing Robusta up until ten years ago," he recalls.

His immersion into the realm of specialty coffees is recent, dating back only a year ago when he moved to the current property in Alto Lagoa region.

According to him, the coffee he produced in his debut year achieved an average quality rating of 84/85 points. This achievement earned him the 5th position in the Pulped Natural Arabica category in the recent Pio Corteletti Award, a competition organised by the local cooperative.

The coffee farmer invested in a greenhouse and is currently assembling the recently acquired depulping equipment for the 2023 harvest.



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