



BRAZIL FAZENDA PANTANO

AT A GLANCE..

FARM - Fazenda Pântano

ALTITUDE - 1150masl

LOCATION - The Cerrado, Minas Gerais

PREPARATION - Pulped Natural

VARIETY - Yellow Bourbon

OWNERS - The Ferrero Family

CERTIFICATION - Rainforest Alliance

HARVEST - May - July

SHIPMENT - August - February



Brazil is South America's most influential and economically powerful country and one of the world's largest economies. During the last few years great strides have been made in lifting millions out of poverty across the country. Coffee was introduced to Brazil in 1720 in the southern state of Paraná and has become the powerhouse of the coffee world accounting for more than a third of all coffee produced. Legend has it that at that time the Brazilian government had wanted a cut of world coffee production and sent Lt. Col. Francisco de Melo Palheta to French Guiana on the pretence of mediating on a border dispute. Aware that he would not be allowed to visit the fort-like coffee plantations, the lieutenant instead used his charms to woo the first lady of Guiana and encouraged her to give him the seedlings he also desired. Unable to resist his charms, she presented him with a bouquet spiked with coffee seeds at a farewell banquet held in his honour. Whether sex and deceit can really be attributed to Brazil's introduction to coffee cannot be proved but there can be no doubt that now, in the 21st century, Brazil's dominance in world production is unrivalled. Annual crops as high as 60 million bags are becoming common place.

Coffee plantations cover about 27,000 km² (10,000 sq mi) of the country; of the approx. six billion trees, 74% are arabica and 26% robusta. The states of Minas Gerais, São Paulo and Paraná are the largest producers due to suitable landscapes, climate and rich soil. Most plantations are harvested in the dry months of May to July.

BOURBON: This varietal originated on the Island of Bourbon (now known as Reunion Island) and is a mutation of early Arabica species from Ethiopia. It yields slightly more coffee than the Typica varietal but is relatively low yielding. The leaves are broad and cherries can ripen red, yellow or orange. This varietal is known for its amazing complex acidity and great balance.

FAZENDA PANTANO

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Fazenda Pântano is located in the Cerrado close to the city of Patos de Minas at an altitude of 1,150 meters and covers a total area of 550 hectares. More than 300 hectares of the land are allocated for permanent natural forest reserves, which is six times more than the legal requirement under Brazilian law. The farm has over 200 varietals, most of which are in experimental production, and is working closely with the Brazilian Coffee Research Institute to experiment with processing and flavour.

Earlier this year, we found out that Fazenda Pantano had just received an award from Brazil's most prestigious agricultural magazine "Globo Rural". The magazine recently announced 4 national awards for Sustainable Practices in 4 categories; Meat Production, Perennial Crops, Annual Crops and Forestry. There were 189 finalists in the Perennial group which mostly consisted of orange growers. All of these 189 farms had to be audited with only 30 farms going into the final phase, and Fazenda Pantano came out on top! The auditors were assessing three main categories on each farm: food safety, environment and social factors.

The most impressive factor on Fazenda Pantano is Wagner's realisation that each part of his land is different and requires varying levels of care. He is fastidious with waste and has plans in place to reduce the use of chemicals and water as much as possible in the coming years. Currently, Wagner's farm is divided into plots which are made up of 1 hectare squares. He has conducted soil analysis on each hectare of his farm and prescribes individual treatment with water and pesticides accordingly. There is a meteorological station on site to ensure water is being used correctly, taking into account the following factors on each hectare:

- Daily necessity of water
- Amount of rain
- Retention of water in soil
- Effect of evaporation and wind
- Amount of ground water in first 40cm of soil



Once again, Pantano has been a pioneering farm in Minas Gerais being the first one in the region to treat each hectare individually. Wagner and Fazenda Pântano have become a world reference for sustainability and Falcon Speciality are very proud of their achievements. Not only are the coffees of outstanding quality but this commitment to a sustainable and ethical approach is a philosophy we both share.

Our yellow bourbon cherries are picked and pulped to remove all mucilage before being immediately dried on African style raised beds for air drying. This results in a cleaner cup than natural processed coffee, with brighter notes and a lighter body but with greater complexity. All processing takes place on the farm and the coffee is only hulled at the point of export and packed into grain pro sacks in order to preserve flavour and freshness. The farm supports a local school and also funds various training schemes and courses for its staff. It is certified by the Rainforest Alliance.

OUR APPRAISAL

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"For us, pulped naturals offer something different. There is plenty of sweetness but less acidity than the washed coffees of Brazil and they tend to offer much greater balance and a little more body too, depending on how you roast them. There are layers of varying flavours within this coffee and it is worth cupping from hot to cool as the flavour picture changes throughout. Look out for orangey sweetness and light cocoa notes at medium. Then go a little darker to develop chocolate and almonds but with some of the orange tang remaining in the cup. Often these pulped coffees become a little jammy in character and we love the way they work in blends. Is this coffee a good single drinker? Be creative and experiment - you will not be disappointed."

Acidity - 7 to 7.5

Mild acidity, pleasant

Sweetness - 8 to 8.5

Excellent sweetness with more sugars being absorbed from the pulp

Character - 8 to 8.5

Plum-like, berries, chocolate on the darker side.

Body - 8 to 8.5

Medium to full body, depending on the roast.

Balance - 7.5 to 8.5

Good balance, roast permitting