



*José Ronaldo Dias - Producer - Fazenda do Engenho*

## Engenho Farm

Producer José Ronaldo Junqueira Dias

Farm Fazenda do Engenho

Altitude 1100 m

Region Carmo de Minas

Harvest May - August

## About Fazenda do Engenho

Fazenda do Engenho has been passed down the family tree for three generations now, with current specialty coffee producer, José Ronaldo being the third generation to maintain and progress the work laid by his fathers. José Ronaldo's grandfather, Ciro Carneiro, acquired the land in 1954, and from the very start, the farm had high productivity and he managed good results through crop management. In 1968, the farm passed to his son - and José Ronaldo's father - Francisco Dias de Castro. Following his passing, Fazenda do Engenho was entrusted to his wife, who later divided the land between José Ronaldo and his two sisters in 1984. José Ronaldo has been managing this farm ever since.

Whilst the farm was managed by his father, José Ronaldo moved to Rio de Janeiro to study medicine, specialising in heart surgery, and to this day, he continues to split his time between surgery and his farm. Undoubtedly, a very impressive combination of weekly tasks. In 2002, José Ronaldo began to invest in the coffee farm towards improved quality through better infrastructure including terraces, and by improving post-harvest processes. Further changes were made in 2017 with the assistance of technical consultants to increase production and quality. All of these changes have been made with careful consideration. José Ronaldo has been very detail oriented in his approach, and has mentioned he is happy with the results so far, with belief his farm will take more leaps in quality in the coming years, which excites us at Project Origin to hear. Fazenda do Engenho spans across 240 hectares, with 70 of those occupied by coffee trees of many varieties, including bourbons, catuai, acaia, icatu and catucaí.

# Fazenda Engenho

Varietal: Icatu

Process: Natural

Tasting notes: red apple, apricot, toffee, peach, chocolate, sticky, juicy



## Processing Details

- o Cherries are picked when ripe
- o Harvested cherries are taken to a post-harvest area and rinsed to prevent negative fermentation and eliminate dust and impurities
- o Cherries are floated to separate unripe and overripe cherries
- o Cherries are dried on suspended beds in full sun for 22-24 days
- o Moisture content is reduced to 10-12%
- o Dried beans are then sorted in the dried cherry pod until milling and export preparation