



*Walking the grounds of Fazenda Lagoinha*

## Fazenda Lagoinha

Producer	Matheus Avelar Dominguito
Farm	Fazenda Lagoinha
Altitude	1000 - 1100 m
Region	Carmo de Cachoeira, Minas Gerais
Harvest	June to September

## About Fazenda Lagoinha

Fazenda Lagoinha boasts beautiful landscapes all basking under full skies and has healthy soils courtesy of the natural surrounding environment. This farm was purchased in 2019 and was managed by two partners, Carlos Eduardo Canellas da Cunha and Matheus Avelar Dominguito, whose partnership history is long and varied. Upon purchase, the duo's focus was on increasing the coffee quality from commercial grade to high specialty style growing, harvesting, and processing techniques. Over the last few years, Matheus' wife, Tatiana Chagas, has taken over management, and helped change the way coffee production was conducted on the farm, from start to finish. She helped train the team on best practices, and raised the quality of the coffee. This includes the use of yeasts during the fermentation stage. The Selvatech yeast is provided to the team at Fazenda Lagoinha by Fazenda Irmãs Pereira, another high production specialty coffee farm in Brazil. This yeast is used due to its results of boosting coffee profiles without actually altering the flavour, meaning the cherries can still showcase their unique qualities, grown right from the source.

In recent years, the team here have taken special interest in the environmental responsibility of the farm. Several projects were implemented that directly impacted the 11 families who live on the farm as well as the production functionality. These projects included the construction of a water well and septic tanks, improved power, water recycling systems, as well as recovering nearby springs and dams, replanting native trees, growing the bee population, just to name a few. With such an incredible and considered list of projects, the coffee profiles tasting delicious is only the icing on the cake.

# Fazenda Lagoinha

Varietal: Catuai

Process: Anaerobic natural

Tasting notes: berry, dark chocolate, chardonnay, bright, complex, funky, creamy



## Processing Details

- o Cherries are picked when ripe
- o Harvested cherries are rinsed to prevent negative fermentation
- o Cherries are floated to separate unripe and overripe cherries
- o Whole cherries are placed in fermentation tanks to build flavour intensity with yeasts added to boost the profile without changing the flavours
- o Cherries are removed from tanks and laid out to dry until moisture content is reduced to 10-12%
- o Dried beans are then sorted in the dried cherry pod until milling and export preparation

# Fazenda Lagoinha

Varietal: Yellow bourbon

Process: Anaerobic natural

Tasting notes: floral, apricot, peach, tropical, honey, jasmine, toffee, delicate



## Processing Details

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- o Cherries are floated to separate unripe and overripe cherries
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