



The Fernandes Family at Sítio do Balaio

Sítio Balaio

Producer	Fernandes Family
Farm	Sítio Fernandes
Altitude	1160 - 1330 m
Region	Pedralva, Minas Gerais
Harvest	June to September

About Sítio Balaio

The history of Sítio Fernandes began in 1974, when the family patriarch Mario Fernandes bought a piece of land in Pedralva, intending to invest in livestock and sugarcane production but a heavy frost that happened shortly afterward changed Mario's plans. This frost made coffee prices increase, and Mario saw an opportunity there to improve the family's living conditions by planting new trees. He prepared, planted, and even harvested his first crop of coffee, but two years later, in 1977, another frost hit the area and Mario considered giving up. It was his eldest son, Marcelo, who was preparing to move to another city for better study opportunities, that strengthened his father and, with him, decided to try coffee once more. Thirty years later, with the help of their family, coffee continued to be harvested.

Upon Mario's passing in 2010, the farm was split amongst his sons, who managed the smaller plot sizes with more ease. The smaller land area meant more care could be put into each harvest, naturally increasing the coffee quality, but processing could still be shared. With increasing productivity and quality, the family has been able to improve living conditions on the farm and has inspired new generations to look for ways into the coffee chain.

This particular plot of land, Sítio do Balaio, is managed by one of Mario's sons, Paulo Alexandre Fernandes. All coffee produced in this area is dried under the watchful eye of Paulo's wife, Débora Fernandes, whilst he is responsible for the harvesting stage. For the future, they know that the big challenge is producing coffee of an even higher quality as the market is more demanding.



*Downloadable
gallery link*

Sítio Balaio

Varietal: Yellow catuai

Process: Natural

Tasting notes: stone fruit, jasmine, floral, lime, peach, apricot, grape fruit, nougat, caramel, cane sugar, brown sugar, molasses, clean



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 laid out to dry for 20 days until moisture content is reduced to 10-12%
- o Dried beans are then sorted in the dried cherry pod until milling and export preparation