

Natural - Paula Pereira Villela - Sítio Grão Nobre - Carmo De Minas (GrainPro)

Paula Pereira Villela owns and operates Sítio Grão Nobre, which is a farm dedicated not only to coffee production, but also to environmental protection and preservation: Areas of the farm have been reserved for native forest land, which includes the natural habitats of many different plants and animals. Coffee is harvested by hand on the farm, collected on cloth tarps and brought to the processing area in sacks the same day it is collected. It's processed and dried in a terreiro, a kind of mesh drying table. Paula Pereira Villela has collaborated with agronomists to discover the best means of planting, nurturing, harvesting, and processing the coffees, especially to make specialty lots.

For more information about coffee production in Brazil, visit our [Brazil Origin Page](#).

ID# 11413

Origin	Brazil
Region	Carmo de Minas
Farm	Sítio Grão Nobre
Variety	Yellow Bourbon
Altitude	1200 masl
Proc. Method	Natural

The Cup

" Soft, sweet and mellow with a creamy mouthfeel; lots of toffee and dark chocolate flavor with fig, lemon, cocoa and butter flavor."

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