

BRAZIL: EAGLE MOGIANA

Natural

Chocolate, apple, nuts



TYPICAL CUP PROFILE

Body



Acidity



SCA Score



Flavor: Chocolate, apple, almond, molasses, dried fruits. Sweet, nutty & classic.

THE REGION



Mogiana

The Mogiana region, which runs along the São Paulo and Minas Gerais border, is home to some of the most consistently sweet and well-structured naturals produced in Brazil. The region boasts **3500** farmers cultivating a combined area of **202,000ha**.

We hand select lots from individual farms and process them to create a smooth, clean, highly consistent end product. Our goal with this coffee is to have a consistent profile from lot to lot, and year to year, making our Eagle Mogiana a coffee that you can rely on year-round.

Region: Mogiana

Producers: 60+

Production Area: 4200 ha

Farm size: 70 ha (average)

Processing: Natural

Screen size: 16+

Altitude: 800 - 1,300 masl

Average Temperature: 19.5°C (67°F)

Rainfall: 1,300 - 1,500mm per annum

Varietal: Acaiaí, Catuai, Caturra, Icatu & Mundo Novo

Harvest Period: June - September



Meet three of our Mogiana producers



JOSÉ CARLOS ALVES PINTO

Sebastião do Paraíso

José and his brothers have 4 farms in São Sebastião do Paraíso.

In the 1990s, the brothers invested in technology with an aim to increase the cultivated area and renovate their crops (more adequate spacing, systematization, new varieties).

Their focus at the moment is an improvement in business management; and investing in processes, people and optimization to increase sustainability and excellence in the cup. The region has a tradition in coffee cultivation, with a good climate, altitude, soil and relief.



ADEMIR DONIZETE MOSCARDINI

Portal da Serra farm

Ademir is a smallholder farmer in Ibiraci, Mogiana.

His is a family tradition that all started with his grandfather. Ademir and his family owned another farm in Mogiana for many years but moved to Ibiraci because of the farm's excellent terroir for specialty coffee production.

“ It's a perfect location due to the high altitude and optimal climate. ”



MARCIO MARTINS FERREIRA

Monte Alto & Mimoso Farm

Marcio has two farms in Pedregulho, Mogiana.

He started his first coffee crop at his father's estate in 1983, which was dominated by dairy farming.

The good results from coffee over time meant that Marcio could leave behind the milk production of his father and focus solely on coffee cultivation, which has become the primary income for the family ever since.



MOGIANA MEMBERSHIP: 60 and growing

All of the Olam Specialty coffee producers from Mogiana are given an Olam Membership Card. The benefits are:

- Addition to a central database, so their product receives priority as a potential specialty coffee.
- Promotion of the producer and their farm to the clients.
- Potential for Direct Trade relationships.
- Our Sustainability Group will provide training to ensure maintained quality and good agricultural practices.
- For each bag (60 kg) of specialty coffee we buy, the producer receives a differentiated price at a premium to the standard commercial price.
- At the end of the crop year, producers receive an extra annual premium based on the points collected as members of the scheme.