



# BRAZIL

SANTUÁRIO SUL

GESHA



T R E A S U R Y S E R I E S

VULCAN

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# TASTING NOTES

VANILLA,  
LEMONGRASS,  
GINGER



# SANTUÁRIO SUL

**Fazenda Santuário Sul** is a project founded in 2015 by Luiz Paulo Diaz Pereira with the intention of bringing a global perspective to Minas Gerais, one of the more traditional growing regions in Brazil. This experimental farm has explored new profiles of traditional Brazilian coffees, as well as more than 30 exotic varieties from all over the globe. With great care, those varieties planted are closely monitored to obtain the best quality results from the climatic conditions of the region.



Santuário Sul has become a leader in the specialty coffee field, not only in Carmo de Minas and Brazil, but also internationally. Through different cultivation practices and innovative processes, the farm has settled ahead the market trends, achieving a brilliant track record at the Brazilian Cup of Excellence throughout the years.

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## WHAT IS GESHA VARIETY?

Gesha or Geisha... The homeland of the Gesha variety is believed to be Ethiopia. It owes its fame to passing through African countries to Costa Rica, then to Panama, and winning the Best of Panama competition for the first time in 2004. What makes Gesha special in today's premium coffee world is the complex cup profile it offers when produced and processed correctly. Elegant, lively, fruity, sweet, floral, and tea-like; are a few of many attributes used to describe the Gesha variety in past years.

## WHAT IS ANAEROBIC FERMENTATION?

Anaerobic fermentation refers to the atmosphere that the coffee is in during the fermentation, where the oxygen from the outside is cut off. The coffees are taken in closed containers where oxygen is not allowed to interact during the process. Overall, the purpose of anaerobic coffee fermentations is to create and control a flavour profile that enriches its original qualities.

In this Gesha lot, the whole coffee beans are fermented in anaerobic conditions for 72 hours. As one of the latest innovations of SaTntuario Sul, in these barrels, the cherries are in contact with a natural yeast called Selvatech. This is a developed wild yeast that has shown impressive results in boosting the coffee's profile without altering its flavours.

Afterwards, in the peeling stage, the coffee grains are processed so that a specific amount of coffee fruit remains on them. To end the process, the coffee grains together with the remaining fruit are taken to the drying stage where they will be slowly and continuously ventilated.

