



# Bela Vista, Brazil





# Overview



**Producer:**

**Bela Vista**



**Varietal:**

**Yellow Catuai**



**Region:**

**Pantano, Cerrado Mineiro, Minas Gerais**



**Process:**

**Natural Anaerobic**



**Altitude:**

**1080 – 1150 masl**



**Cup Profile:**

**Boozy, Rhubarb, Red Grapes**



# Planning Guide



**AUGUST**

## Reach Out

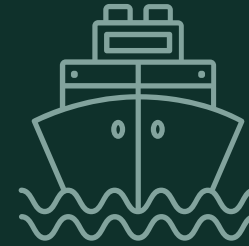
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



**SEPTEMBER**

## Offer Samples

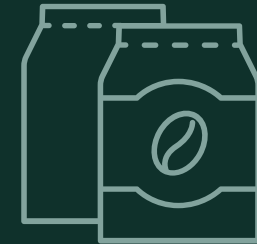
Offer Samples will become available.



**OCTOBER**

## Shipment Begins

Our coffee allocation will begin to ship.



**DECEMBER**

## Stock Arrival

We anticipate stock will be ready for distribution.



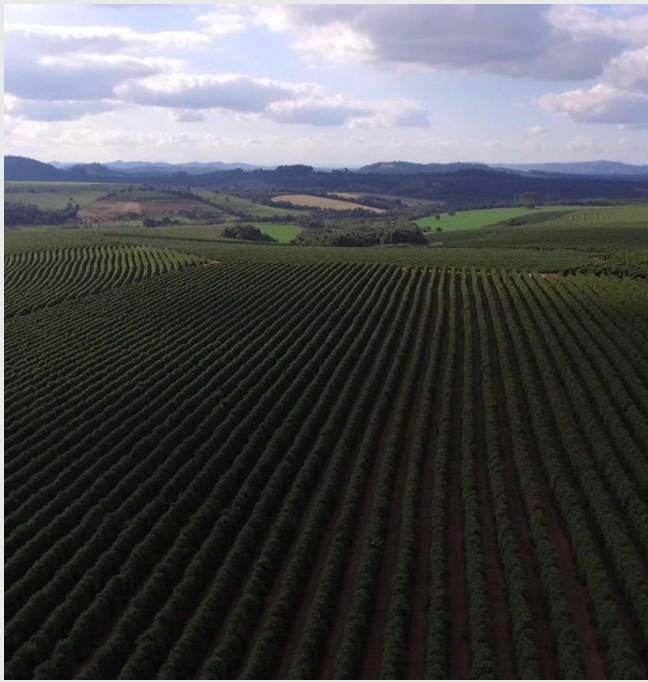
# About the Producer



Nestled in the enchanting landscape of the South of Minas, the captivating history of Bela Vista farm traces back an impressive 110 years, standing as a testament to time-honoured traditions and unwavering dedication. Since its inception, the illustrious Lima Reis family has held the reins of this flourishing estate and today, they are proudly represented by siblings, Isabela and Toni, who have seamlessly woven the past and present into a tapestry of excellence.

Located in the picturesque city of Nepomuceno, with a fortuitous climate and ideal altitude averaging 1050 meters above sea level, Bela Vista is a sanctuary for the cultivation of exceptional coffee. Here they nurture a wide selection of coffee varieties, including Yellow Bourbon, Yellow Catuaí, Topaz, Rubi, Arara and Yellow Catucaí.

This lot was processed using an anaerobic natural process. The cherries are laid out on concrete patios for seven days. After which, 48 hours is spent in an anaerobic environment to imbue the coffee with an incredible depth of flavour. Before spending three days resting in static boxes, harmonizing with the surrounding atmosphere for 15 days. Guided by skilled hands, they are carefully dried to attain the perfect moisture content of 10-12% in a mechanical drier.





# Enquire now.

Reach out to your LCM Account Manager  
to secure your allocation.