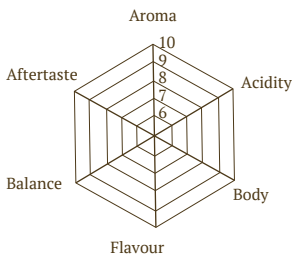


# Sitio Fortaleza

PMH016



Country: Brazil  
State: Minas Gerais  
Region: Mantiqueira, South Minas  
Altitude: 1330m  
Variety: Yellow Catucaí  
Processing: Natural  
Farmer: Alessandro Hervaz  
Screen size: 16+  
Moisture: Moisture: \_\_\_\_\_ %



Boozy and slightly spicy coffee. Notes of dried fruits, grapes and pecan, delicious port-like finish.

Alessandro is a member of APAS - The Alto da Serra Producers' Association. He was the president of the association for 7 years. Founded in 1996 by a group of small producers, their aim is to improve their production conditions and quality. Mr Hervaz has been working with coffee since he was only 16 years old. He is one of the pioneers of micro-lots project at APAS.

Mantiqueira has an ideal micro-climate: rainy during summer and dry during ripeness and harvesting periods. The mountainous area inhibits the use of machines, so coffee is selectively hand-picked.

