



## Calil Farm

**Grower:** Juliana Calil

**Region:** Mantiqueira de Minas

**Altitude:** 950-1150 MASL

**Packaging:** 30 Kg specialty paper bag with liner

**Variety:** Yellow and Red Catuai, Red and yellow Catuai, Arara and Acaia

**Process:** Natural and washed

**Harvest:** May - September



## Farm info



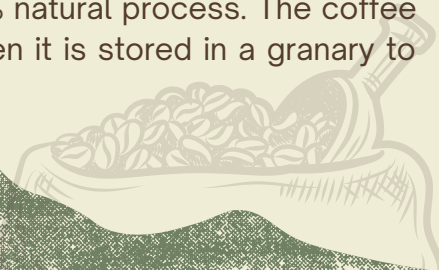
Coffee has always been present in Juliana's life, because her father has always produced coffee. But, as she was born in a very patriarchal culture, she hasn't had the opportunity to belong in the family's business - only her father and her brother had. Because of that, she has worked in the administrative and management area of a supermarket for 25 years.

However, after the death of her father, and a few years later, that of her brother, Juliana assumed Calil Farm in the year of 2018, without any previous experience and knowledge about coffee growing. She believes that it is good to remember that it has always been a time of increasing women power.

Nowadays she seeks to study more and more, to improve the knowledge, the quality of coffee, the physical structure, the equipments, expanding the conditions of the farm, as well as the well being of the employees and their families.

With naturality, hardwork and a lot of respect to nature, she takes care of the coffee plantation, develops an environmental project with the native bees, in addition to the expansion of the native flora of the mountains of Minas Gerais, in Cambuquira. She is currently studying environmental technician and Meliponiculture.

Calil farm currently has about 100 thousand coffee plants with the varieties: Mundo Novo, Yellow Catuai, Red Catuai and Arara. Their harvest is partially mechanized and partially manually, all the process of post harvest is done within the farm, where they use a 100% natural process. The coffee is washed and dried in a coffee terrace and also in a rotative drier, then it is stored in a granary to rest. Just after the rest time, the coffee goes to processing machines.





Nowadays they have 3 fixed workers and more temporary workers hired during the harvest. They have also started to handcraft roasted coffee and ground. Since 2019, they are engaged in producing specialty coffees, and in the same year, they reached a classification between the best coffees of the 2nd edition of the contest Projeto Florada, from 3 Coracoes Group, where their coffee was chosen to be produced in the capsule of “Rituais do Sul de Minas”.

In 2021 they were among the best coffees on the 4th edition of Projeto Florada. Also in 2021 they reached the 5th place in the 3rd Coffee Quality Contest AMAM and they were in the top 10 best qualified on the 29th Coffee Quality Contest Minasul. In 2022 their farm is working to get the certification Certifica Minas, seeking the excellence of their coffee.

**Are you a coffee lover and want to know more about this imported coffee?  
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