



Engenho Farm

Grower: José Ronaldo Junqueira Dias

Region: Mantiqueira de Minas

Altitude: 1,100 MASL

Packaging: 30 Kg specialty paper bag with liner

Variety: Yellow Bourbon, Red Bourbon, Catuaí, Acaiá, Icatu and Catucaí

Process: Natural, Pulped natural, washed and Natural fermented

Harvest: May - September



Farm Info



In the heart of Brazil, the 240-hectare Engenho Farm is a testament to the Carneiro family's commitment to producing exceptional coffee. Acquired in 1954, the farm has been nurtured through generations, landing in the capable hands of José Ronaldo, a coffee enthusiast and skilled heart surgeon. Despite his medical pursuits, José Ronaldo manages the farm with the same passion and precision that define its legacy.

Engenho stands out due to its strategic location. The region experiences a well-defined dry season, crucial for coffee harvesting. The unique combination of altitude, topography, and soil composition creates an ideal environment for the slow maturation of coffee beans, resulting in distinctive flavours.

Diverse Coffee Varieties

Cultivating a variety of coffee types—Yellow Bourbon, Red Bourbon, Catuaí, Acaiá, Icatu, and Catucaí—Engenho chooses each for specific traits suited to local conditions. This diversity ensures a resilient crop, resistant to diseases, and bursting with distinct flavors.

Sustainability in Action

Engenho isn't just about coffee; it's about environmental care. Fenced water mines and ongoing tree planting showcase the farm's commitment to sustainability. This dedication extends to the community's well-being, with initiatives like assisting in employee transportation.





Engenho Farm

The Coffee Processing Journey

Engenho's coffee processing is a meticulously crafted journey. From natural to pulped natural, washed to natural fermented, the beans undergo careful processing on patios and mechanical dryers.

Consistent Quality and Innovation

José Ronaldo ensures consistent quality through a blend of love for coffee, expert advice, and a dedicated team. Modern machinery and experiments like fermentation with Selvatech yeasts keep Engenho at the forefront of innovation. The farm's commitment to quality shines in every cup.

Altitude Advantage

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Challenges and Future Outlook

Despite facing challenges like unpredictable weather, Engenho remains optimistic. In 2017, significant changes were implemented under the guidance of a new technical consultant, aimed at increasing production and enhancing the quality of coffees in the cup. This involved strategic investments in updated machinery and new yards. José Ronaldo, known for his meticulous attention, has been closely overseeing these changes. Delighted with the results so far, he holds a positive outlook, believing that the farm is poised to take another significant leap in quality in the coming years. Replanting with resistant varieties, investing in post-harvest processes, and focusing on financial sustainability showcase Engenho's dedication to a thriving future.

Partnership with Southland Merchants

Engenho's partnership with Southland Merchants underscores their commitment to quality. The collaboration aims to bring Engenho's exceptional coffees to Australia, adding a new chapter to their story.