

A maple syrup sweetness mingles with the nutty tang of pecans and walnuts. Cacao nibs emerge in the finish, complemented by hints of cedar. Add milk for a comforting, malty twist.



Country: Brazil

Location: Sul de Minas, Mantiqueira de Minas

Producer: Gustavo Oliveira Ribeiro de Sousa

Farm: Sitio Congonhal

Process: Natural

Cultivar: Red Catuai

Altitude: 1050 – 1280 masl

Harvest: 2024

Modestly named after the hometown of our friend ‘Matt Tripleshot’, this coffee has been a staple profile in our range for a while... and there’s a reason! This single origin has a great deal of versatility: we enjoy the cocoa-heavy, malted cereal character it gets as an oat flat white, or the complexity it offers when drunk as an espresso or on cafetière.

MORE ABOUT THE PRODUCER

Gustavo Oliveira Ribeiro de Sousa, a resident of Lambari in the south of Minas Gerais, is the fourth generation in his family to cultivate coffee. His family's journey with coffee began with his great-grandfather, Francisco Paulinho de Sousa, who initially used his land for cattle farming but later planted a small amount of coffee.

It was Gustavo's grandfather, Francisco Paulinho de Sousa Filho, who suggested planting coffee on the higher parts of the property to avoid frost, which was a significant challenge at the time. The coffee was planted using a pit system, with seeds manually placed into the ground, and it took seven years for the first production to begin. This marked the start of the family's long history in coffee farming.

When Francisco Filho inherited the land, he continued cattle and dairy farming but eventually planted coffee on 80% of the property. He also created a water reserve, which still exists today, giving rise to the name of their farm, Sítio Congonhal da Água Limpa, known for its abundant natural water source.

Today, most of Gustavo's coffee production (about 80%) is based on the land he leases from his grandfather's farm. The remaining 20% comes from the first piece of land Gustavo was able to purchase through hard work and dedication. Coffee has become not only the source of income for his family but also a true passion. Gustavo focuses on producing high-quality coffee through sustainable farming, and his operations include both manual and semi-mechanised processes. With modern technology, semi-mechanised harvesting has made managing their mountain coffee fields much more efficient.

Located in the Mantiqueira de Minas region, at an average altitude of 1,250 meters, the family's farm thrives in a mountainous environment. Each member of the family takes care of a section of the property with passion, and the legacy of coffee farming has now been passed down to Gustavo, who has worked with coffee since he was 12 years old.

Specialty coffee is the family's strength. Gustavo believes that all coffee is special, but it's the love and care in how the crops are managed that truly makes it stand out. Today, the family also uses a static dryer, which has significantly improved the quality of their coffee, ensuring that the best beans are produced. At 23 years old, Gustavo takes immense pride in being a coffee producer.