Fazenda Guariroba

GB023

Guariroba's GEISHA

Natural Fermentation
African Bed Shade Slow Dried

CUP OF EXCELLENCE

Mirai Seeds
Specialty Coffees

HARVESTING

Selective Handpicking

This task is traditionally performed by women, as they generally exhibit superior color discrimination skills, particularly in distinguishing fine color differences, compared to men.

This ability is crucial when selecting the best coffee cherries.

Manual picking in coffee harvesting ensures superior bean quality, reducing environmental impact by minimizing machinery use, promoting soil health, and preserving ecosystems.

This method also creates employment opportunities, fostering social sustainability in local communities.

The flexibility of human pickers allows adaptability to varying conditions, ensuring an optimal harvest.

Associated with specialty coffee production, handpicking justifies its higher costs through market value and premiums, standing as a preferred method for those prioritizing high-quality, sustainable, and socially responsible coffee production.

Process

Hydraulic separation

Hydraulic separation of coffee cherries after harvest is a process used to collect only ripe cherries, while the unripe ones are discarded.

This process is commonly used to ensure that only the best quality coffee beans are used in the production of coffee.

Geisha

Natural Anaerobic Fermentation (46Hr)

After sorted, whole coffee cherries are subjected to an anaerobic fermentation for 46 hours in a sealed bioreactor with specific microorganisms selected from the coffee fields.

Microorganisms present in the farm's fields, such as yeasts and bacteria, can have a significant influence on flavor development during fermentation. These microorganisms are often unique to each locality and can contribute to the coffee's uniqueness.

Different coffee-growing regions have different terroir conditions, and this is reflected in flavor characteristics. Coffee from a specific farm may have distinct flavor profiles due to the specific terroir conditions of that area.

Thermal shock application

Thermal shock, applied as a rapid change in temperature, is used after anaerobic coffee fermentation primarily to stabilize the beans and enhance the final cup quality. This process typically involves a quick rinse in cold water immediately after fermentation, which stops the microbial activity responsible for fermentation. This helps control flavor development, ensures the beans don't over-ferment (which could lead to overly sour or undesirable flavors), and preserves the unique flavors achieved during processing.

Natural Process (40 Days)
African bed / Slow shade dried

The slower drying process under shade is believed to preserve the flavor compounds in the coffee beans more effectively. This can result in a cup of coffee with a nuanced and well-developed flavor profile.

Natural drying process, combined with slower drying process under shade , The cherries are spread out in a single layer to allow a uniform drying in African beds. Unlike sun drying, which can be a quicker process, shade drying is a more extended and slower process.

The controlled environment protects the beans from excessive heat and minimizes stress on the coffee during the drying phase.

Shade drying provides protection against sudden changes in weather, such as rain or intense sunlight, which can adversely affect the quality of the beans. The covered environment helps maintain a more stable and controlled drying environment.

Finishing process
Quality inspection
Certification

Final humidity stabilization for 8 days inside a warehouse.
Once the beans have reached humidity level of 10.5% they are carefully sorted and screened for quality, using various techniques such as digital image processing inspection.

Guariroba farm has been certified by Rain Forest Alliance and Negative Carbon, very important certifications for the sustainability of coffee production.

Fazenda Guariroba AWARDS

グアリロバ農園の品質は国内外で高く評価されており、Cup of Excellence（COE）2016　Brazil　Naturalsで見事1位を受賞。2018年には、Brazil Pulped Naturalsで8位、2019年のCOEではNational Winnerを受賞など、国内外で数々の賞を受賞しています。

- **2016 Cup of Excellence – Naturals 1st**
- **2016 Brazil Coffee of the Year 16th**
- **2018 Cup of Excellence – Pulped Naturals 8th**
- **2018 Best Coffee of Southern Minas 1st**
- **2019 Cup of Excellence – National Winner**
- **2019 ACAVE – Taca do Campo 1st**
- **2020 San Coffee 20 years - Best SANCUP 1st**
- **2020 Best Coffee of Southern Minas 1st**
- **2020 ACAVE - Taca do Campo Naturals 1st**
- **2020 ACAVE - Taca do Campo Induced Fermentation 1st**
- **2022 Aroma BSCA 5th**
- **2022 Brazil Coffee of The Year 4th**

Fazenda Guariroba - DATA

農園名：Fazenda Guariroba （グアリロバ農園）
農園主：Homero Aguiar Paiva (オメロ・アギアル・パイバ）
　　Gabriel Lamounier (ガブリエル・ラモウニエル）
生産地：ブラジル・ミナスジェライス州・カンポ・ダス・ベルテンテス地区（サントアントニオドアンパロ市）
標高　：1,100m
栽培面積：200ha (2020年）

Campo das Vertentes（カンポ・ダス・ベルテンテス）地区は2019年11月にコーヒーの地理的表示（GI）として認定された17の市町村です。
Fazenda Guariroba (グアリロバ農園）の歴史は１９世紀、João Ferreira Carneiro氏からはじまり、現在５代目のHomero Aguiar Paiva氏にそのコーヒーに対する熱意と伝統が受け継がれています。 Homero氏は家族のGabriel Lamounier Vieira氏、Elisa Paiva Lamounier氏、Marília Aguiar Paiva氏と共に農園の管理をおこなっており、積極的に新しい栽培技術の開発に取り組んでいます。
スペシャルティコーヒーの生産に特化し、近年では、カーボニックマサレーション、アナエロビックやアエロビックファーメンテーションなどの開発に取り組んでいます。