

**FAZENDA MUNDO NOVO**  
Campo das Vertentes - MG



The COFFEE culture was established in the I.G region of "Campo das Vertentes" since 1778. The fertility, the remarkable TERROIR, the perfect climate, the beauty of the landscape and the tradition of families and farms, created a unique environment for the planting and harvesting of Premium HIGH QUALITY coffees.





Fazenda Mundo Novo located in the fertile soil of Bom Sucesso - Minas Gerais - Brasil, was already producing Quality Coffee when it was acquired by the Mazzi Santomauro family in 1996.







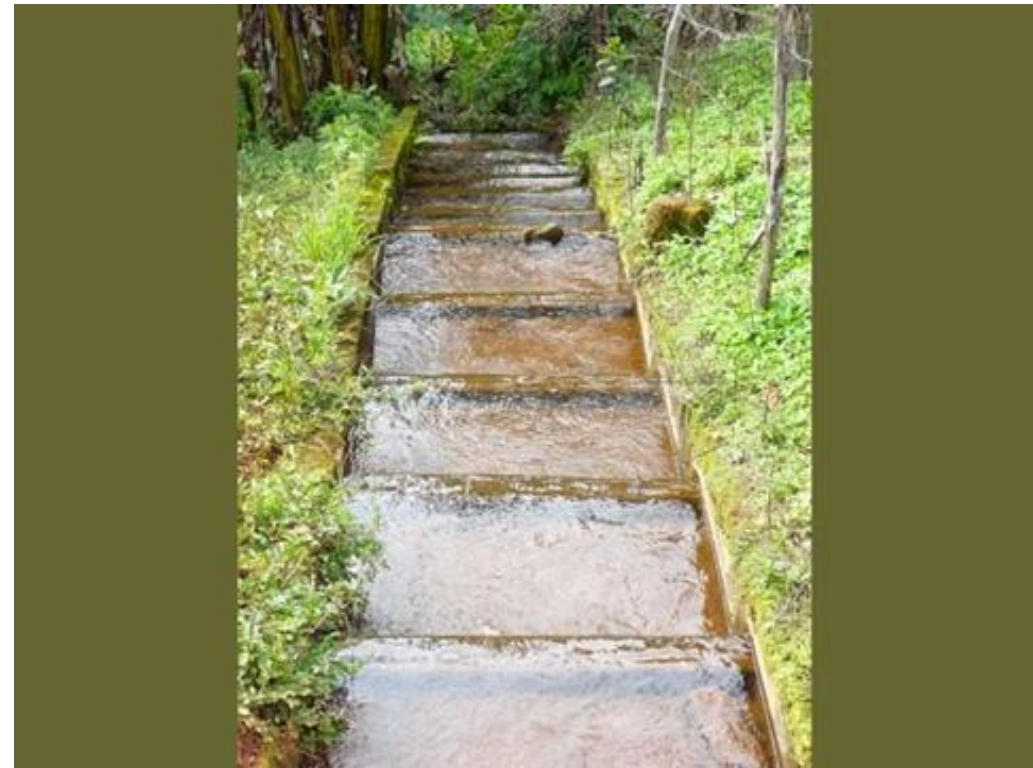
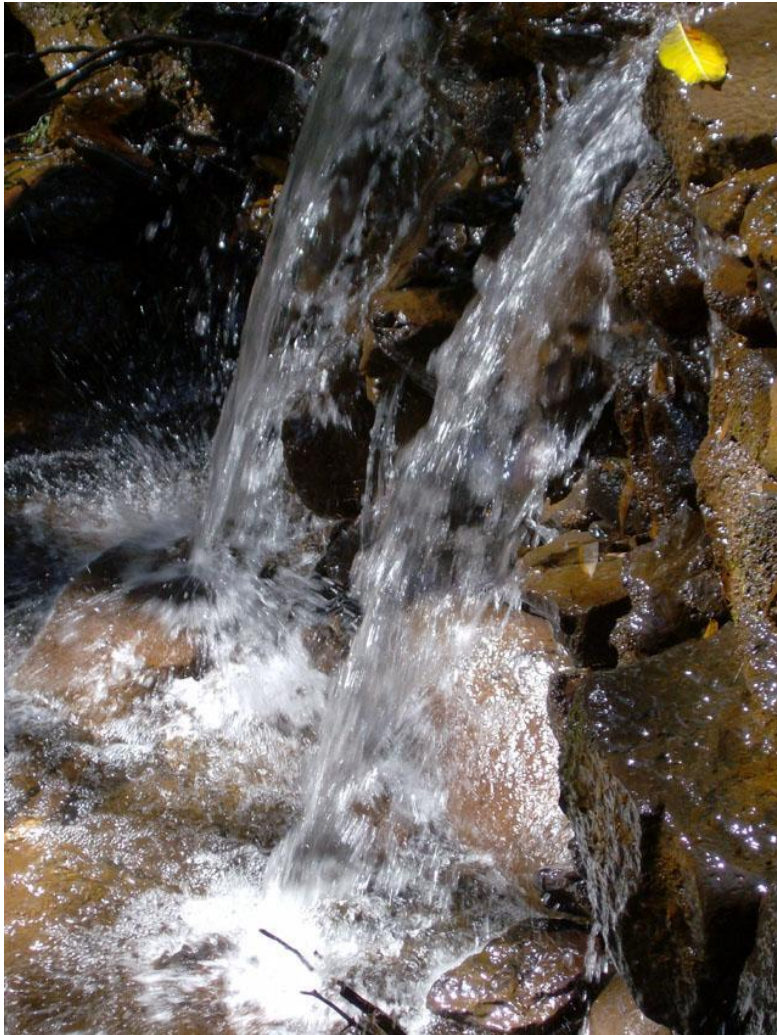


The Santomauro family is traditional in the coffee business, demonstrating passion and professionalism for several generations.

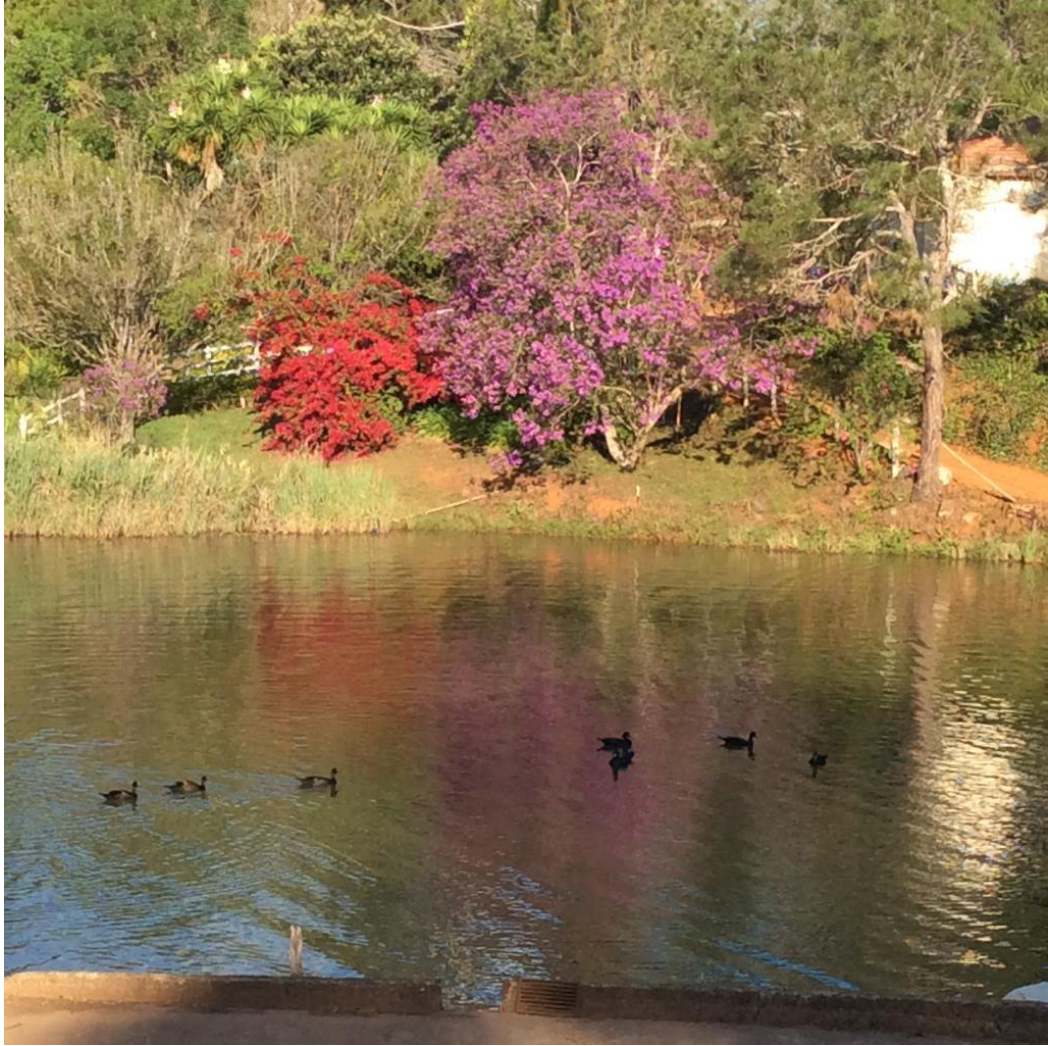




Fazenda Mundo Novo strictly complies with all socio-environmental legislation, preserving its water springs, riparian forests, soil and flora, respecting biodiversity reserves and contributing to the improvement of the quality of life index of its employees.













CERTIFICATION: Certifies Minas Café  
Certified Property Certifies Minas nº 039/2021.  
AREA in coffee 10.7 ha - Latitude - 21°6 55 09 – Longitude - 44°45 14 64





TECHNICAL DATA:

PRODUCTION 2021: 231 T of coffee

TYPE OF COFFEE: Arabica, Mundo Novo and Acaiá variety

TEMPERATURE: Annual average 21.1°C, mild climate, with well-defined rainy season.

The local microclimate provides perfect harvest and planting phases.





AWARDS:

9th. Place in the 16th ABIC National Quality Contest

Origins of Brazil Campo das Vertentes

Final Grade: 85.51 (SCA)





## AWARDS:

4th place in the Agro.BR

Award Café do Brasil for the World

Final Grade: 86.62 (SCA)


**AgroBR**  
BRAZIL IS FOOD

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## MAZZI CAFFÈ


APPLICATION FORM

**Location:** Bom Sucesso (MG)  
**Production Process:** Natural  
**Altitude:** 970M




### PHYSICAL ANALYSIS

**Humidity:** 10.8  
**Aspect:** Good  
**Dryness:** Good  
**Defects:** 12  
**Collection:** 2.4%  
**Harvest:** 2021  
**Color:** Greenish  
**Type:** 3



### SENSORY ANALYSIS



**Aroma:** 8.25  
**Flavor:** 8.25  
**Aftertaste:** 8.25  
**Acidity:** 8  
**Body:** 8.125  
**Uniformity:** 10  
**Sweetness:** 10  
**Balance:** 7.875  
**Cleanliness:** 10  
**Set:** 8.25



**Final Grade:** 86.625

### CHARACTERISTICS

CEREAL / LEMON / CARAMEL / LONG AFTERTASTE / CANE / CREAMY  
AND SMOOTH BODY

Organized by:  Supported by: 



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