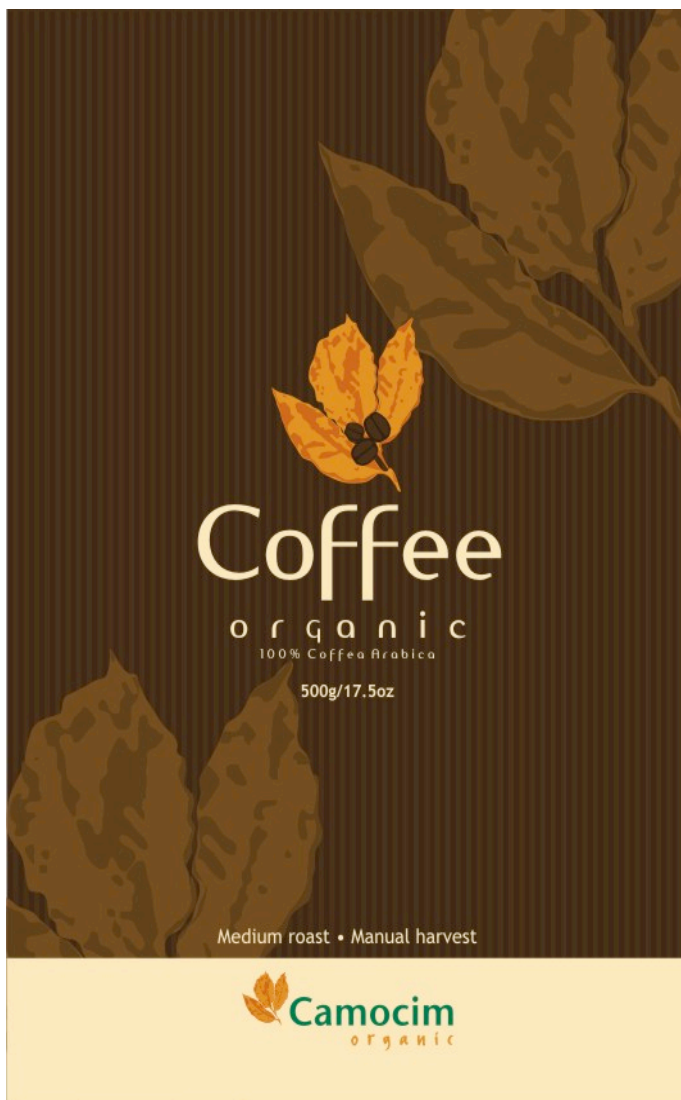




Fazenda Camocim
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Camocim Estate Coffees



Camocim coffees are estate grown, triple certified, 100% Arabica beans. They are manually selected, sorted and dry de-pulped naturally to produce only the highest quality beans. Our standards of post harvest are the best possible. We dry our coffee in suspended terraces, resting the beans for a minimum of 4 months on our premises. We can sort them in any size or type our customers demand. All our coffee can be either single origin beans or a blend from our 16 unique different planting areas. Today, we are cultivating the coffees listed below, each having it's own distinct flavor and aroma profile.

We like to explain the flavor profiles of our coffees using a loose comparison with the wine industry, as we feel that there are strong parallels between both industries and their potential buyers. Camocim is focused only on quality products, sustainably farmed, using only organic and biodynamic principles. We hope you enjoy consuming our products as much as we enjoy making them!

Taste Profiles

Icatu precoce

Yellow variety. Low acidity, medium to full body, sweet taste with a hint of citric aroma.

Our Itacu Precoce would compare to a Sanglovese from Tuscany.



Iapar 59

Red variety. Low acidity, full body, sweet nutty taste and aroma.

Our Iapar 59 would compare to a full-bodied cabernet from France or California.



Yellow bourbon

Yellow variety. Low acidity, medium body, delicate sweet floral aroma and taste, with a note of fresh soil.

Our Yellow Bourbon would compare to a fine and delicate Pinot Noir from Burgundy.



3C's Coffee

Red variety. This is a blend of three red varieties; Catucaí, Catucaiaçu and Caturra. Low acidity, full body, delicate sweet taste with a floral note on the aroma.

Our 3C's would compare with a good Syrah from the Rhone region.



Camocim Organic is a member of the Brazilian Specialty Coffee Association (BSCA). Our Estate is certified organic and biodynamic by the Instituto Biodinâmico do Brasil (IDB), which is the Brazilian certifying agency for IFOAM. Camocim Organic is also a member of the Specialty Coffee Association of America and La Renaissance des Appellations, Nicolas Joly's worldwide organization of 120 Biodynamic winegrowers from over 12 different countries