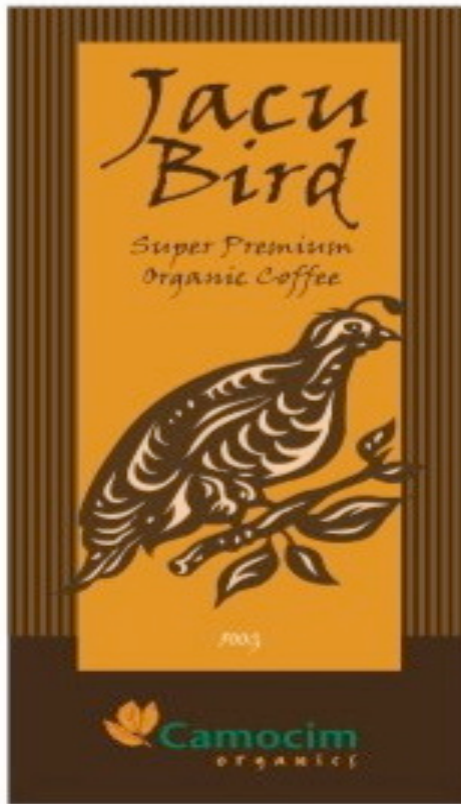




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## Jacu Bird Coffee



Imagine taking part in nature's own selection process. Survival of the fittest, as Darwin would proclaim. Camocim brings that opportunity to you with its rare Jacu Bird Coffee. The Camocim and Atalaia Farms are populated with a native South American Jacu Bird. These indigenous creatures are strictly vegetarians, inhabiting forested plantations (shade grown coffee areas) and feasting only on the ripest coffee cherries from the highest quality coffee on the plantation. It is a natural selection process of quality coffee.

As a supporter of the natural flora and fauna of the farm, Camocim welcomes the Jacu Bird as a member of the farm's agro-florestal system. Rather than think of the Jacu Bird as a pest, eating our finest coffee cherries, we saw the opportunity to employ the Jacu Bird as one of our finest manual coffee pickers. Once ingested, the Jacu Bird eliminates the digested beans, which lie on the ground under the coffee trees in their protective parchment. Our staff collects these odorless droppings, transports them to the drying areas where they are dried, cleaned and stored in their parchment for up to three months.

The result is a rare naturally selected coffee chosen from the finest cherries on the farm. This unique Jacu Bird Coffee has a different taste profile than our normal Camocim Coffees. The Jacu Bird Coffee is sweet, full bodied, yet slightly more acidic with notes of cinnamon and cracked-pepper; an excellent specialty-level cup of coffee loosely compared to a red wine like an Italian Barolo, Brunello and/or Barbaresco. Only limited quantities of this rare coffee are available, so reserve yours today.

