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WE ARE PLEASED TO PRESENT THE FOLLOWING REPORT WHICH WAS RECENTLY PUBLISHED BY JOHN COSSETTE OF ROYAL COFFEE IN EMERYVILLE, CALIFORNIA.

IF YOU HAVE ANY QUESTIONS REGARDING OUR PRODUCTS PLEASE CONTACT HENRIQUE SLOPER AT HENRIQUE@CAMOCIMORGANIC.COM

Got Brazil Organic?

As the specialty coffee market has matured, I've watched a lot of different coffee themes and movements come and go. Currently, it seems, espresso is all the rage – barista competitions, good crema, the perfect shot, and the infinite number of secret espresso blends and euphoric taste descriptions. With this rise in awareness of espresso, has come resurgence in interest in the coffees of Brazil, considered by many to be the cornerstone of any great espresso blend. With Brazil producing up to 50 million bags of coffee a year, it hasn't been that hard or expensive to find a good Brazilian coffee for your espresso. But what if you want an organic espresso?

While Brazil produces an astounding quantity of coffee, there is a relative paucity of certified organically grown coffee in Brazil. I traveled down to Brazil a few weeks ago to try and find out why this is, and more importantly, to buy whatever available organics I could find. During this trip, I visited both large estate farms (fazendas) and small farms of Fair Trade cooperatives. Following are the details of the farm visits and the descriptions of the coffee.

Fazenda Camocim

First stop on the trip was to Fazenda Camocim in the state of Espirito Santo. The farm is owned by Henrique Sloper, who has been farming organically here since 1999. Previous to growing coffee on the farm, the Sloper family raised timber here and still do to this day. The farm is a fascinating mix of shade and fruit trees, coffee, and harvestable timber on fairly steep hillsides. It bears absolutely zero resemblance to the shadeless monocrop settings of the vast farms of Minas Gerais. It is more like something out of the pages of Chiapas.

While the entire farm encompasses over 300 hectares, only 43 are under coffee cultivation. They grow 5 different types of arabica on the farm – Bourbon, Icatu, Iapar, Catucaí, and a Caturra/Catucaí blend, and separate these varieties by parcel and maintain the separation throughout the processing stages. All coffee is processed using the “CD” method, popularly known as “pulped natural”. With this style of processing, the ripe harvested beans are passed through a mechanical device which removes the cherry and most of the mucilage as well. The coffee is then dried for 7 to 12 days on raised mesh bottomed “African” beds. Once dry, Henrique stores the coffee for a minimum of 2 months in pergamino before final dehulling and sorting.

The CD method as practiced at Camocim is rare in that little to no water is used. This leaves more residual mucilage or “honey” on the beans than normally occurs with this processing style. In fact, the dried pergamino still has a sticky consistency, and smells like maple, honey, and tropical fruit. These same flavors stay with the coffee after processing and roasting, resulting in one of the most unique coffees from Brazil I have ever tasted. It should be noted that in addition to being certified organic, the farm is also Certified Biodynamic, which implies all sorts of ritualistic composting maneuvers involving moon phases and buried cow horns filled with animal excrement. Fascinating.

I would like to add on a final note, there is also a coffee produced on this farm that has been collected from the droppings of a huge hobbling tropical bird called the Jacu. These birds consume mass quantities of coffee cherry, and by the time the coffee passes through their system, it is in perfect pergamino form! Sizable chunks resembling salted nut rolls lie on the ground everywhere on the farm. Henrique has managed to collect and process several hundred pounds of these droppings. I know you will think I’m full of crap, but once cleaned and processed, this coffee is excellent. I cupped it and rated it most favorably. Sign up now, quantities are limited!

We hope to see the coffee from Fazenda Camocim arrive here in January or February. We will only be receiving 1 container of this coffee so if you are interested in booking any, call your salesperson or speak to a veterinarian.

- John Cossette