

CASA
ALMEIDA
BARRETO



www.casaalmeidabarreto.com.br

About Us

Casa Almeida Barreto is a family estate focused on the production of the best specialty coffee and wine from Brazil.

Our house relies on an incredible team with extensive background and education in agronomy, oenology and fermentation techniques, logistics and international commerce, business, and big data, to deliver a delicious and worthy experience to our customers.

With a scientific and artisanal approach towards production, we continuously research our terroirs and develop methods that can better express each variety and achieve great results in our beverages.



About Us

As farmers, we believe that we can best contribute by respecting the qualities of each genetic material and specificities of climate and soil of our terroirs, doing mindful minimal interventions that preserve the purity of flavors and uniqueness of our coffee. At the same time, we aim to give back to our local community providing them with great work conditions, income and benefits, while adopting sustainable practices.

Being both coffee and wine producers, we apply the same principles to both delicacies: looking to them as refined and habitat-driven products, which demand state-of-the-art knowledge and constant attention to develop the most in terms of aromas, mouthfeel and, ultimately, pleasure.

We practice real direct trade, exporting our coffee by ourselves. Headquartered in Tallinn, Estonia, our import company ensures that all transactions are made within Europe, with easy and flexible payment terms, safe and fast logistics. That is how we believe we can be a better partner to european roasters.



2023

Harvest

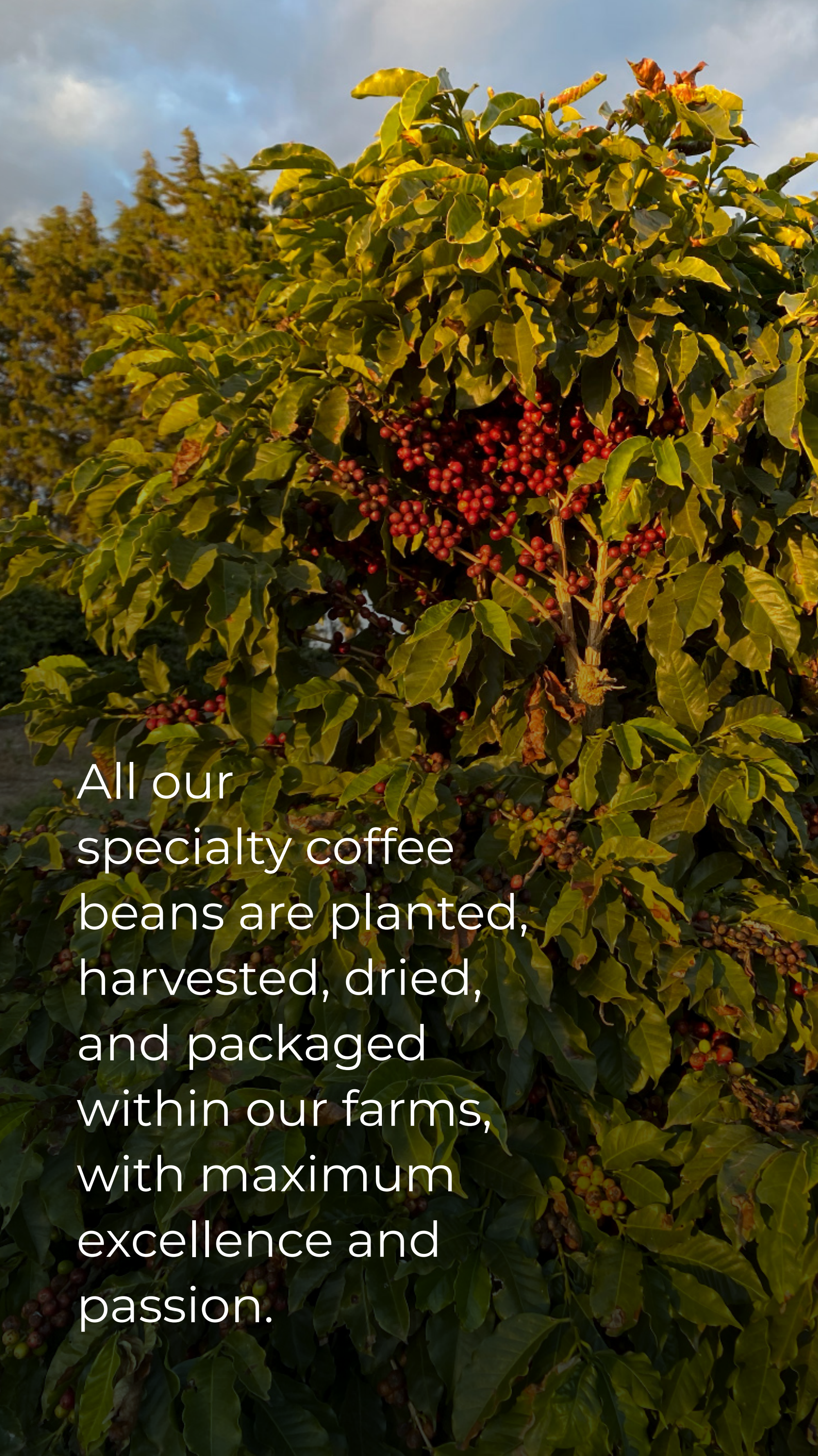
This year was particularly good for coffee production. Despite being quite intensive, the rains from the beginning to the mid-season provided good nutrition for our plants, ensuring good quantity and quality of production.

An extremely dry end of the season, with hot days and cool nights, allowed the perfect maturation and drying of our coffee, keeping both sugar and acidity high.

For the past years we have been improving our fermentation and drying methods to better maintain the aromas and taste from the cherries, while exploring different profiles. Using the stainless-steel tanks and technology from our wine facilities, we were able to better control fermentation of the coffee, bringing up interesting notes.

In this year's selection you can find an assortment of taste profiles, ranging from the most traditional and breakfast appealing caramel, hazelnut, and dried fruits profile, to more exotic cherry yogurt and bright acidity coffee for a punch in the afternoon.

ENJOY!



All our
specialty coffee
beans are planted,
harvested, dried,
and packaged
within our farms,
with maximum
excellence and
passion.

2023

Available Specialty Coffee Menu

HONEY

85.5 SCA - Catuaí Vermelho

6.5 - 7.5 €/kg

CV-CD

86.75 SCA - Arara

SOLD OUT

FERMENTED HONEY

84.25 SCA - Catuaí Vermelho

SOLD OUT

CARBONIC MACERATION WITH WHOLE CHERRIES

86.75 SCA - Catuaí Vermelho

9.5 - 11.5 €/kg

CV-BNMC

NATURAL

83 SCA - Arara

5 - 6 €/kg

AR-BN-PR

NEW

84.5 SCA - Mundo Novo

6,5 - 8,5 €/kg

MN-BN-VG

NEW

85 SCA - Catuaí Vermelho

6 - 8 €/kg

CV-BN

87 SCA - Arara

9,5 - 11,5 €/kg

AR-BN-AP

NEW

85.75 SCA - Arara

SOLD OUT

86 SCA - Mundo Novo

SOLD OUT

84.75 SCA - Catucaí Amarelo

SOLD OUT



PROCESSING METHOD

HONEY

CATUAÍ VERMELHO

85.5 SCA - CV-CD - Red Catuaí - Honey

Price (Tallin): € 6.5 - 7.5

Origin: Fazenda Araucária - Sul de Minas Gerais - Brazil

Process Type: Honey

Main Tasting Notes: Light body, moderate acidity, light sweetness, short aftertaste

Characteristics: Caramelized pecan nuts, brown sugar, hazelnut

Key Flavor Notes: This coffee boasts a light body, harmonious acidity, and a subtle sweetness. With notes of caramelized almonds and hazelnuts, it delivers a balanced and brief aftertaste

Altitude Range: 1.250- 1.300m

Harvest Period: Aug 2023

Harvested Quantity: 111.5 bags x 60kg



PROCESSING METHOD

CARBONIC MACERATION WITH WHOLE CHERRIES

CATUAÍ VERMELHO

86.75 SCA - CV-BNMC - Red Catuaí - Carbonic

Maceration with Whole Cherries

Price (Tallin): € 9.5 - 11.5

Origin: Fazenda Araucária - Sul de Minas Gerais - Brazil

Process Type: Carbonic Maceration with Whole Cherries

Main Tasting Notes: High body, acidity and sirupy sweetness and long fruity aftertaste

Characteristics: Ripe red fruits, banana, cocoa nibs.

Key Flavor Notes: This coffee is a full-bodied, pleasant acidity, sweet sirupy cup with a pleasant and long aftertaste. It is reminiscent of ripe red fruits, such as cherry, and cocoa nibs

Altitude Range: 1.250 - 1.300m

Harvest Period: Aug 2023

Harvested Quantity: 28 bags x 60kg



PROCESSING METHOD

NATURAL

ARARA

83 SCA - AR-BN-PR - Red Catuaí - Natural

Price (Tallin): € 5 - 6

Origin: Fazenda Cabriúva - Alta Mogiana Paulista - Brazil

Process Type: Natural

Main Tasting Notes: Creamy mouthfeel, medium acidity, balanced sweetness, sober aftertaste

Characteristics: Digestive cookies, dark chocolate, walnuts

Key Flavor Notes: This coffee displays a creamy body, with balanced acidity and sweetness. The notes of digestive cookies, chocolate and walnuts deliver a classical aftertaste that pairs perfectly with milk drinks

Altitude Range: 900-1000m

Harvest Period: July 2023

Harvested Quantity: 330 bags x 60kg

MUNDO NOVO

84.5 SCA - MN-BN-VG - Red Catuaí - Natural

Price (Tallin): € 6.5 - 8.5

Origin: Fazenda Vargem Grande - Pinhal - Brazil

Process Type: Natural

Main Tasting Notes: Soft mouthfeel, medium body, clean high sweetness, creamy aftertaste

Characteristics: Nutella, milk chocolate, hazelnut

Key Flavor Notes: This coffee displays a medium body, with balanced acidity and high sweetness. The notes of nutella deliver a creamy and persistent aftertaste

Altitude Range: 1100 - 1200m

Harvest Period: Aug 2023

Harvested Quantity: 30 bags x 60kg

CATUAÍ VERMELHO

85 SCA - CV-BN - Red Catuaí - Natural

Price (Tallin): € 6 - 8

Origin: Fazenda Araucária - Sul de Minas Gerais - Brazil

Process Type: Natural

Main Tasting Notes: Moderate body, acidity and sweetness, and slightly tartaric aftertaste

Characteristics: Cocoa, hazelnut, fruity

Key Flavor Notes: Medium body with well-balanced acidity and sweetness. It features hints of cocoa, hazelnut and yellow fruits. The finish leaves a slightly tart aftertaste, adding to its depth and complexity

Altitude Range: 1.250 - 1.300m

Harvest Period: Aug 2023

Harvested Quantity: 123 bags x 60kg

ARARA

87 SCA - AR-BN-AP - Red Catuaí - Natural

Price (Tallin): € 9,5 - 11,5

Origin: Fazenda Entremontes - Média Mogiana - Brazil

Process Type: Natural

Main Tasting Notes: Full body, ripe lactic acidity, high sweetness, creamy persistent aftertaste

Characteristics: Honey melon, papaya, ripe bananas, kiwi, milk chocolate, wine

Key Flavor Notes: This coffee displays a full body, with ripe acidity and sweet cup. The notes of tropical fruits, milk chocolate and wine deliver a creamy and persistent aftertaste

Altitude Range: 1000 - 1100m

Harvest Period: Aug 2023

Harvested Quantity: 15 bags x 60kg

Request Your Coffee Sample

It would be a honor to have you tasting our unique coffees, showing a bit of our character and philosophy, and placing our specialty coffee among other great producers of the world.

Each sample consists of a pouch containing 50g of the green coffee requested.

[Contact Us](#)

A person is seen from behind, raking coffee beans on a large, flat, light-colored drying table. The scene is set at sunset, with a warm, golden light illuminating the sky and the ground. The sky is filled with scattered clouds, and the sun is low on the horizon, creating a long shadow for the person. In the background, there are rolling hills and a few other people working. A red truck is partially visible on the right side of the frame.

CULTIVATED BY INCREDIBLE PEOPLE

EXCELLENCE IN SPECIALTY COFFEE