D Cajes 19 agliaroni







Our story begins in 1897 with the arrival of our great-great-grandfather to Brazil. Italian, born in Rocca San Giovanni and passionate about coffee, he made the region of Alta Mogiana his new home, an area already renowned for its fertile soils and optimal climate for coffee growing.







PACK SIZES

250g | 1Kg | 5Kg

BOURBON COFFEE

WHOLE BEANS

Yellow Bourbon beans, medium roasted in order to highlight their sweetness and fruity flavors.



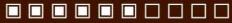
ROAST: MEDIUM



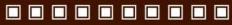




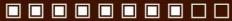
INTENSITY



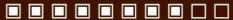
SWEETNESS



ACIDITY



BODY



VARIETY

Yellow Bourbon

AROMA

Fruity with hazelnut and chocolate ascents.





Five generations later, our farms cover 865 acres of UTZ Certified coffee that ensures international standards in social environmental sustainability, and reaffirms our commitment to customers and employees.





PACK SIZE

250g

BOURBON COFFEE GROUND COFFEE

Ground coffee beans in order to extract a balanced drink with excellent body and aroma.



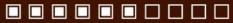
ROAST: MEDIUM





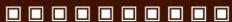


INTENSITY



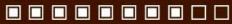
SWEETNESS







ACIDITY



BODY



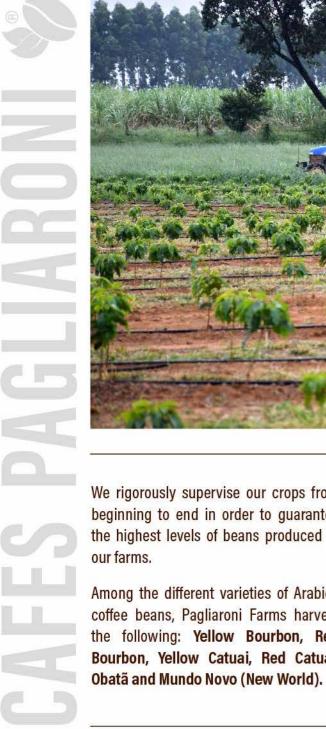


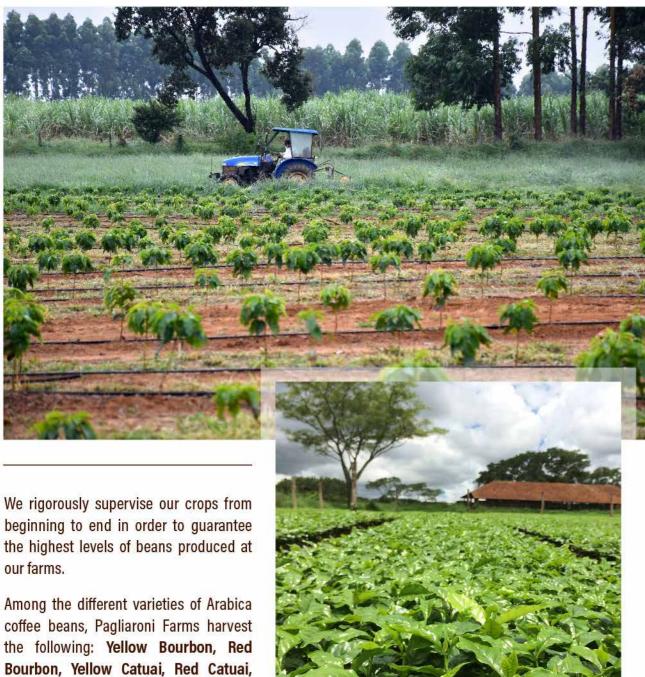
VARIETY

Yellow Bourbon

AROMA

Fruity with hazelnut and chocolate ascents.





/ SPECIALTY COFFEES CAFÉ BOURBON Em Cápsulas In Capsules AFÉS ESPECIAIS CAFESPAGLIARON **PACK WITH** 10

CAPSULES

BOURBON COFFEE

ALUMINUM CAPSULES*

Smooth and with a striking aroma, they guarantee the daily lightness of a special coffee.



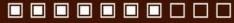
ROAST: MEDIUM



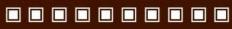




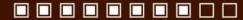
INTENSITY



SWEETNESS



ACIDITY



BODY



VARIETY

Yellow Bourbon

AROMA

Fruity with hazelnut and chocolate ascents.





Focusing on quality and aiming for excellence in aroma and flavors, our mission is to provide our customers the pleasure to experience a special coffee with the highest quality, guaranteed from the very beggining.



PACK SIZE



Mero ARABICA BLEND

WHOLE BEANS

A special Blend of 100% Arabica beans, roasted for perfection of aromas and striking flavor.



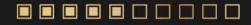
ROAST: DARK



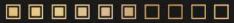
INTENSITY



SWEETNESS



ACIDITY



BODY



VARIETY

Arabica Blend

AROMA

Woody with spices ascents.



We committed ourselves to keep the **ecosystem** in balance, preserving our water sources, native vegetation and wild animals untouched.

We also are constantly planting native species of the Mata Atlântica and rationally controlling the use of water and energy.





PACK SIZE 250g



GROUND COFFEE

A Specialty Coffee with intense flavour, ground roasted for perfect extraction.



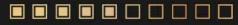
ROAST: DARK



INTENSITY



SWEETNESS



ACIDITY



BODY



VARIETY

Blend Arábica

AROMA

Amadeirado com notas de especiarias.





We believe that success depends on the well-being and qualification of our employees.

We invest in the work environment and professional training, in addition to caring for the family, encouraging health and education.

With a close relationship between employer and employee, we formed a **work team** committed to the cultivation of our **Specialty Coffees**.



CAPSULES



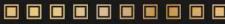
Dark roast and intense flavor, this coffee is ideal for those who enjoy the original farm coffee flavor.



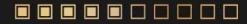




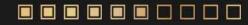
INTENSITY



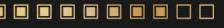
SWEETNESS



ACIDITY



BODY



VARIETY

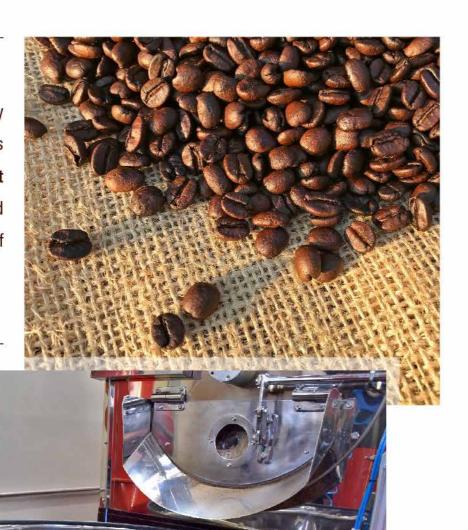
Arabica Blend

AROMA

Woody with spices ascents.



At our **roasting center**, we rely on state-of-the-art equipments that guarantee the **perfect roast** of our Special Coffee beans and allow us to extract the most of what each variety has to offer.





BOURBON COFFEE

GREEN BEANS

Green coffee beans ready for roasting. Ideal for those who like to roast it their own way.



ROAST: UNROASTED



VARIETY

Yellow Bourbon

PROCESS Natural

ORIGIN

Alta Mogiana

ALTITUDE

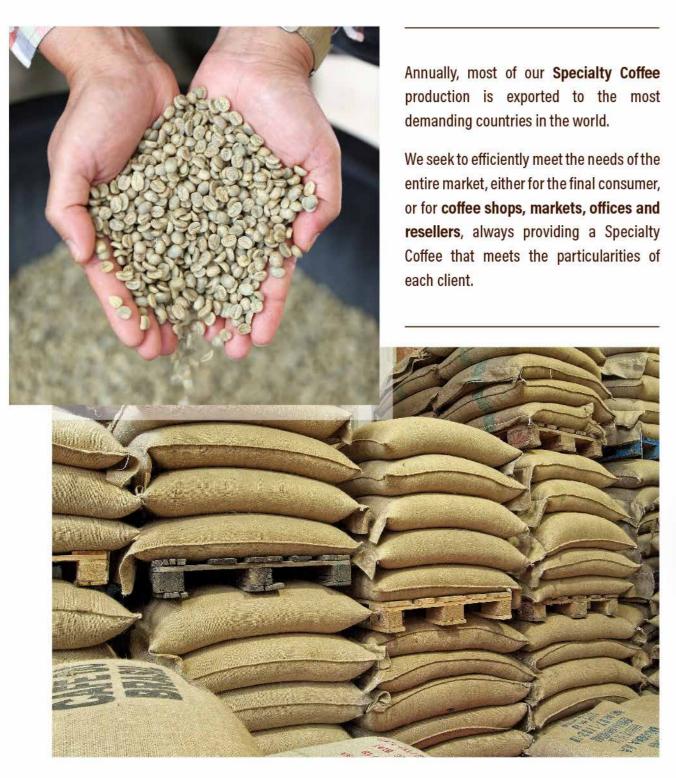
960m / 3.149ft

SCREEN SIZE

16 - 18









BAG SIZES 30Kg | 60Kg

BAGS

GREEN BEANS

Raw beans in bags. Direct from the farm to meet the demand of each client.



VARIETIES

- Yellow Bourbon
- Red Bourbon
- Yellow Catuai
- Red Catuai
- Obatã
- Mundo Novo (New World)

PROCESS

Natural

ORIGIN

Alta Mogiana

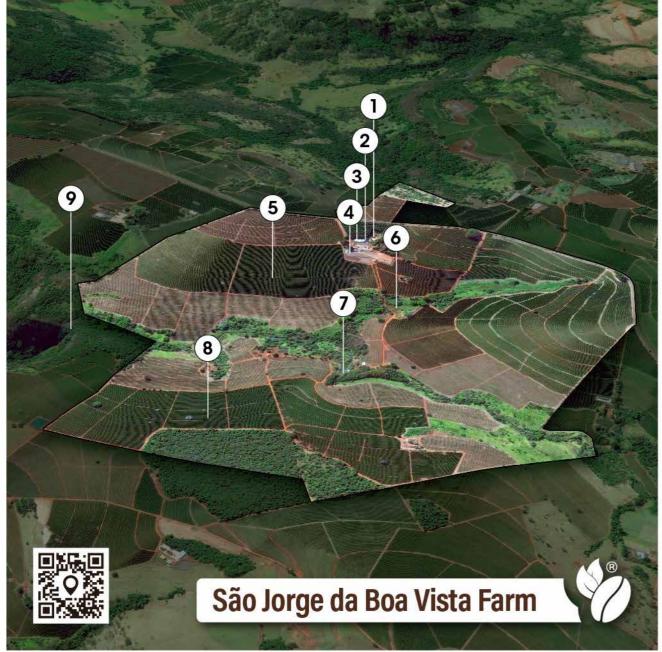
ALTITUDE

900m to 970m / 3.000 to 3.200ft

SCREEN SIZE 14-16 | 17-18



GET TO KNOW THE ORIGIN OF YOUR SPECIALTY COFFEE





1. Headquarter

Aerial view of our main office including the drying patio, processing and roasting centers.



2. Roast Center

Equipped with state-of-the-art machinery to ensure the perfect roast for our customers.



3. Processing Center

Recently expanded to ensure quality and increase our processing capacity.



4. Drying Patio

Coffee in the drying process until the beans reach the ideal humidity.



5. Yellow Catuaí Crop

Our trees of Yellow Catuaí resting in the shade on a beautiful winter afternoon.



6. Dam

Former dam formed by the waters of Santa Virgínia Stream, tributary of Ribeirão Bom Jesus.



7. Water Dam

Built in 1915, in Ribeirão Bom Jesus, it generated energy for the entire farm. Today it is used to collect water for irrigation.



8. Mundo Novo Crop

Arabica Coffee Trees, of the variety Mundo Novo, with ripe fruits and ready for harvesting.

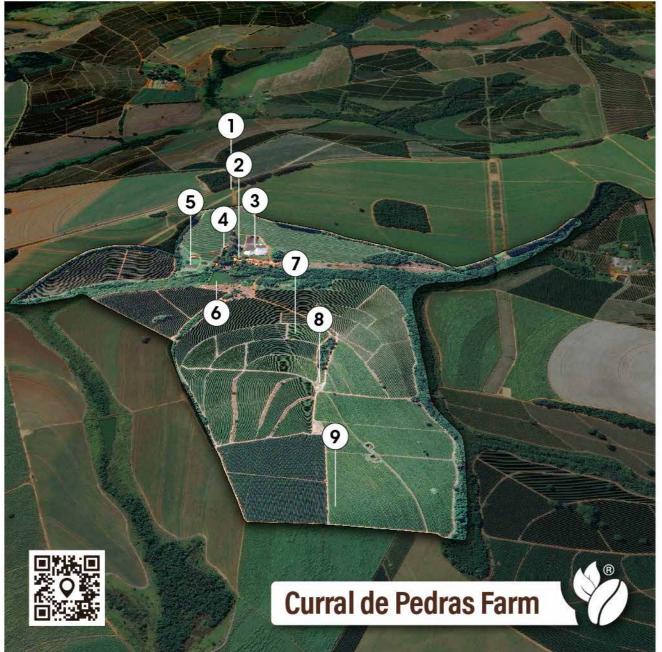


9. Waterfall

Nature's wonder, protected by our farm. A 150 meters high waterfall, formed by the waters of Ribeirão Bom Jesus.



GET TO KNOW THE ORIGIN OF YOUR SPECIALTY COFFEE





1. Farm Entrance
Gateway of our Curral de Pedras Farm
on a foggy morning.



2. Colonial Headquarters
Former headquarters of the farm, built in
the nineteenth century. Today preserved
as historical patrimony.



3. Drying Patios
Our Special Coffees, freshly harvested,
on the drying stage at the sun in one
of our drying patios.



4. Chapel
Our historic chapel, an ancient building preserved for its cultural and religious value.



5. Seedlings NurseryWhere our coffee trees are born. We look after the whole process, from the seedling until the brew reaches the cup.



6. DamWater reservoir used for irrigation of our specialty coffee plantations.



7. Obatã Crop
Our traditional Red Obatã, Special Coffee
Crop, a big winner in quality contests.



8. Owls Nest
Our farms shelters entire families of vigilant owls. A result of our great care with the nature.



9. Bourbon Crop
One of the highest points of our farms, with 960 meters of altitude. Ideal for Yellow Bourbon growing.



+55 16 99609-6009

contato@cafespagliaroni.com.br

Farm / Roasting Center

Estrada Municipal Pedregulho a Taquari, KM 13 Zona Rural, Pedregulho/SP Brazil - CEP 14470-000

Coffee House

Rua Álvares Cabral 322 Centro, Ribeirão Preto/SP Brazil - CEP 14010-080

Commercial Office

Passeio dos Flamboyants 60 Cond. Tríade, Torre São Paulo, Sala 903 Parque Faber Castell I - São Carlos/SP Brazil - CEP 13561-352

Administrative Office

Rua Facundo Munhoz 32 Centro - Pedregulho/SP CEP 14470-000





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