

100% ARABICA

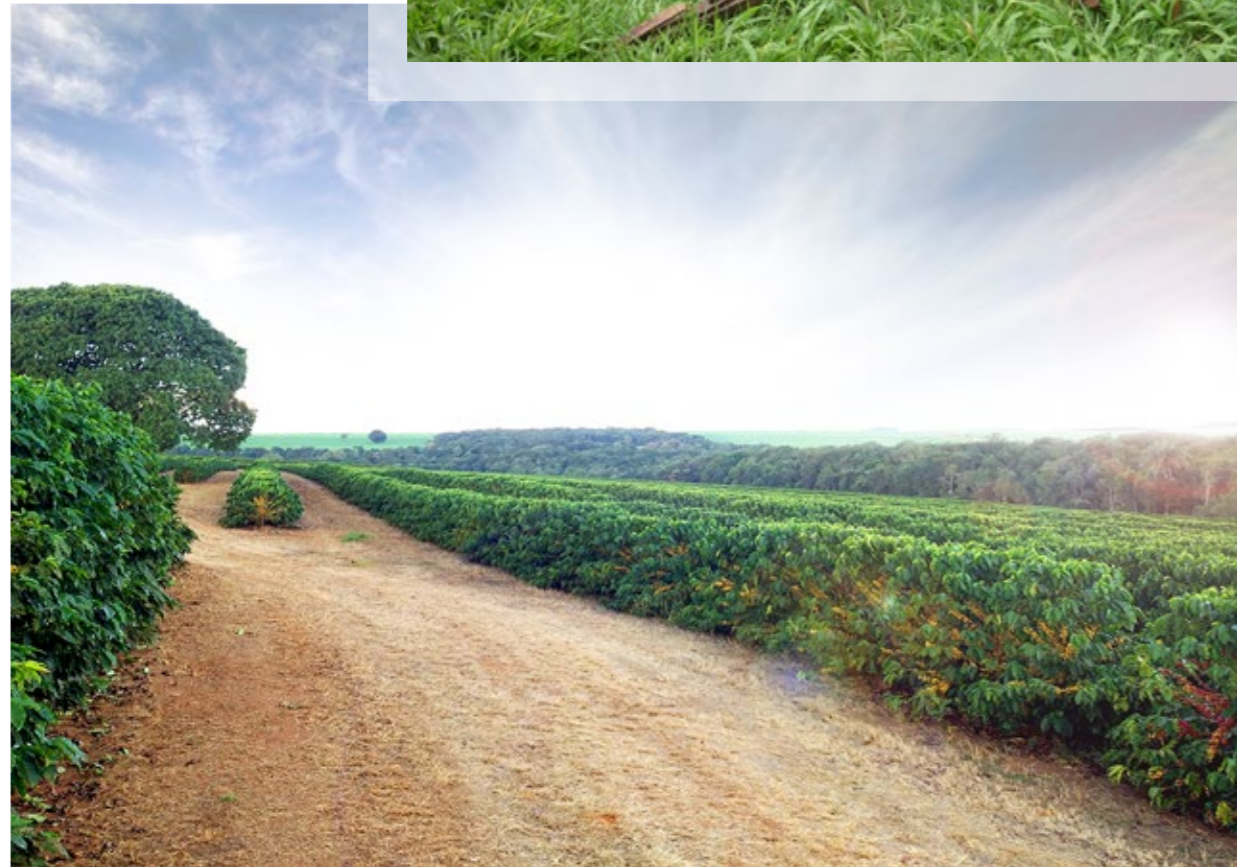


P *Cafés*  **Ragliaroni**

CAFÉS PAGLIARONI 



Our story begins in 1897 with the arrival of our great-great-grandfather Pedro 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

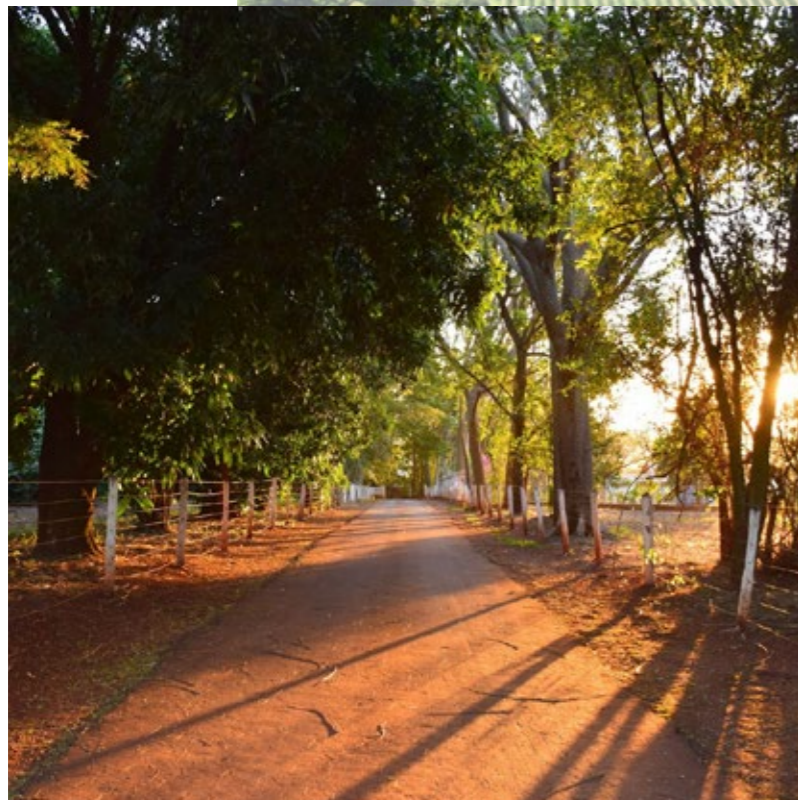


VARIETY

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 and 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.



We rigorously supervise our crops from beginning to end in order to guarantee the highest levels of beans produced at our farms.

Among the different varieties of Arabica coffee beans, Pagliaroni Farms harvest the following: **Yellow Bourbon, Red Bourbon, Yellow Catuai, Red Catuai, Obatã and Mundo Novo (New World).**



PACK WITH
10
CAPSULES

BOURBON COFFEE

IN 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.

* CAPSULES SUITABLE FOR NESPRESSO® MACHINES



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 beginning.**



PACK SIZE
1Kg

OURO NEGRO

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

OURO NEGRO

GROUND COFFEE

The characteristic Brazilian Coffee with intense flavor, ground roasted for perfect extraction.



ROAST: DARK



INTENSITY



SWEETNESS



ACIDITY



BODY



VARIETY

Arabica Blend

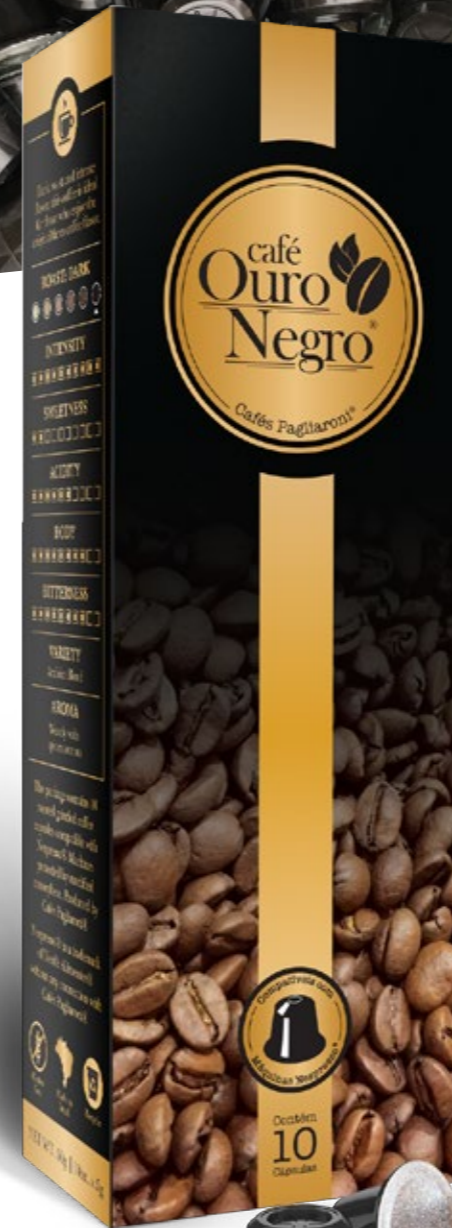
AROMA

Woody with spices ascents.



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**.



PACK WITH
10
CAPSULES

OURO NEGRO

IN CAPSULES*

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



ROAST: DARK



INTENSITY



SWEETNESS



ACIDITY



BODY



VARIETY

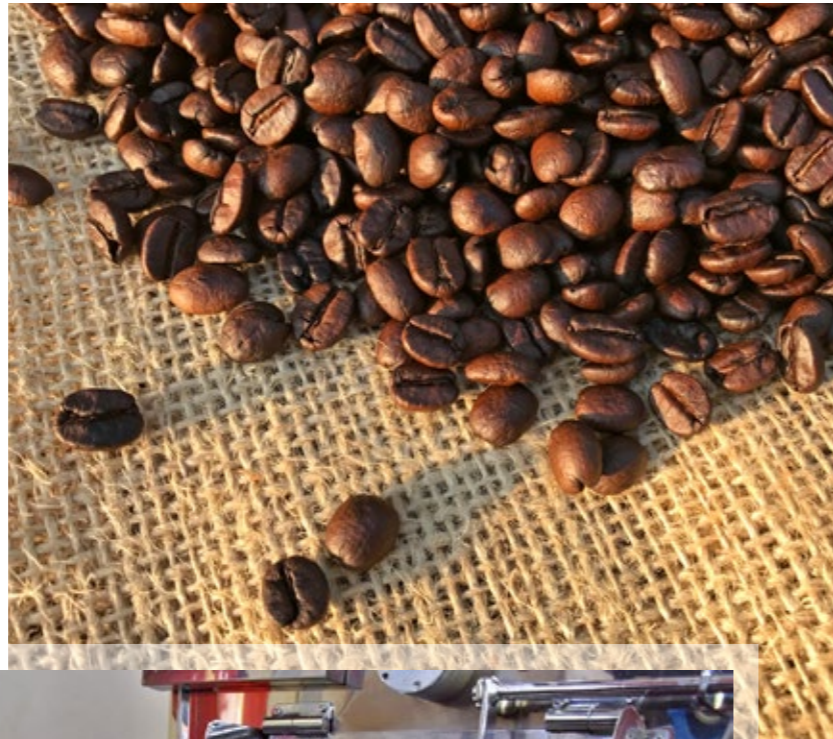
Arabica Blend

AROMA

Woody with spices ascents.

* CAPSULES SUITABLE FOR NESPRESSO® MACHINES

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.



PACK SIZE

1Kg

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



Annually, most of our **Specialty Coffee** production is exported to the most demanding countries in the world.

We seek to efficiently meet the needs of the entire market, either for the final consumer, or for **coffee shops, markets, offices and resellers**, always providing a Specialty Coffee that meets the particularities of each client.



BAG SIZE

60Kg

60KG BAG

GREEN BEANS

Raw beans in 60kg 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

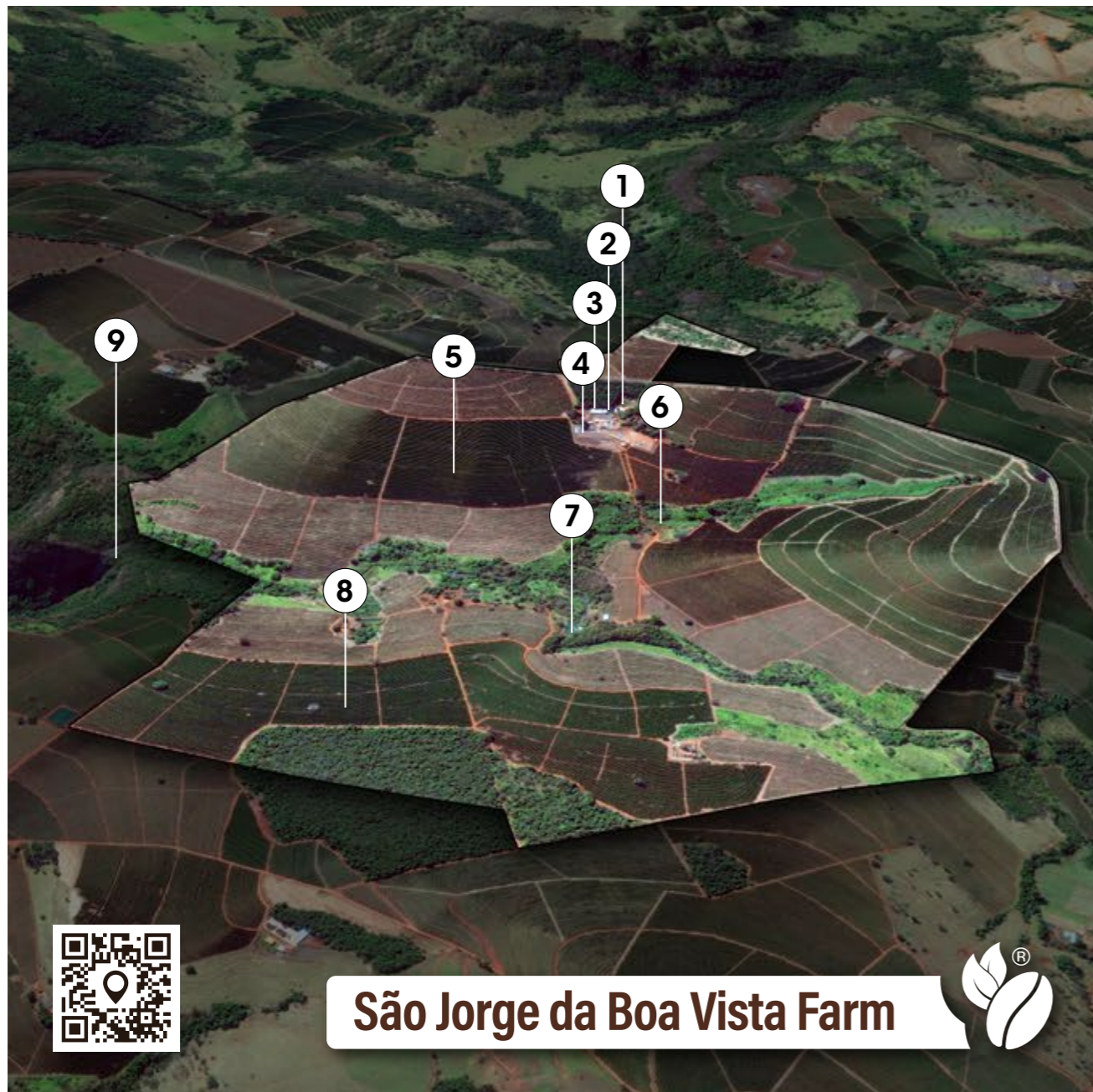
ALTITUDE

900m to 970m / 3.000 to 3.200ft

SCREEN SIZE

14 - 18

GET TO KNOW THE ORIGIN OF YOUR SPECIALTY COFFEE



São Jorge da Boa Vista Farm



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.



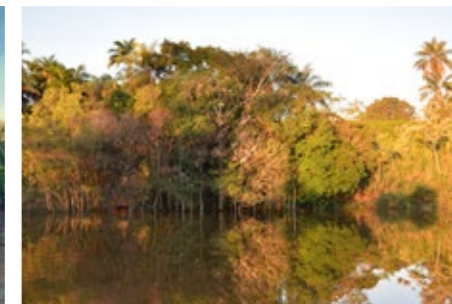
4. Drying Patio

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.



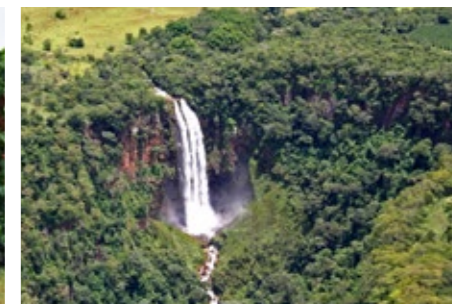
7. Water Dam

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

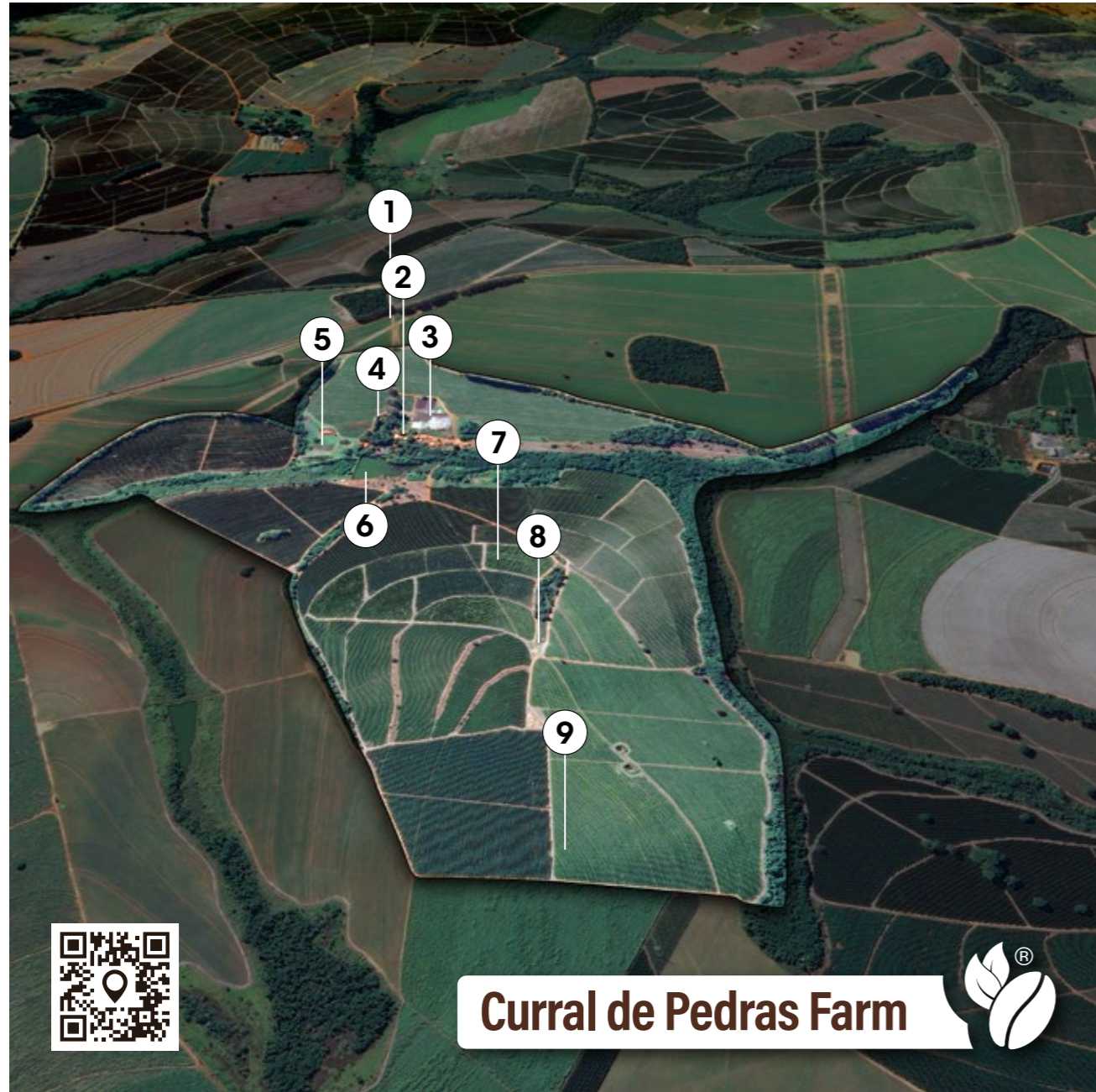
Arabica Coffee Trees, of the variety Mundo Novo, with ripe fruits and ready for harvesting.



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 Nursery

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



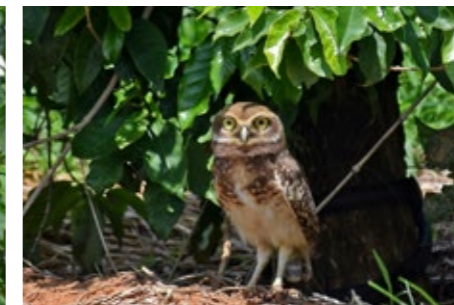
6. Dam

Water 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.



Curral de Pedras Farm



A wide-angle photograph of a coffee plantation at sunrise. The foreground is filled with rows of lush green coffee bushes. In the background, rolling hills are shrouded in a soft, golden mist. The sky is a warm, orange glow from the rising sun. The text "This is our origin" is written in a white, elegant script font, with a decorative underline. Below it, "Cafés Pagliaroni" is written in a similar script font.

This is our origin
Cafés Pagliaroni

Pagliaroni *Cafés*

+55 16 99609-6009

contato@cafespagliari.com.br



CAFÉS DO
BRASIL

Farm / Roasting Center

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

Commercial Office

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

Coffee House

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

Administrative Office

Rua Joaquim Barbosa Lima 56
Sala 8, Centro, Pedregulho/SP
Brazil - CEP 14470-000

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