

brazil estate

From the Lambari Farm, Poços de Caldas

owner

Raymond Rebetez

process

Hand-picked, pulped natural

varietal

Arabica Catuai

tasting notes

An incredibly sweet and rounded cup with tones of cocoa and almonds which yields a flavoursome wakeup call. The gentle qualities make it perfectly suited to drink all through the day. We also use this coffee in our Bright Note espresso blend as it contributes vibrant notes of natural vanilla and sugar cane.

farm notes

Lambari is noted as a “model farm” by the Brazil Specialty Coffee Association because of its exemplary commitments to social and environmental programmes. Yet the true key to its success is the Rebetez’ families continued production of outstanding coffee of the highest quality.

The Lambari estate coffee is a consistent finalist in the Brazil Cup of Excellence competition – a programme which recognises excellence in coffee. Raymond Rebetez, the farm’s owner, supplements this work through a range of social initiatives for his resident workers. Raymond is passionate in his belief that this means they will take greater pride in their work, and raise the standard of Lambari coffee still further.

The farm has its own school for 365 children which also takes children from other local farms. The estate's permanent and temporary workers receive salaries substantially above the Brazilian minimum wage, together with weekly food-baskets, hot meals, free dental treatment, employment insurance and a pension scheme. We have not encountered another coffee farm with so many benefits for the people who live and work there.



Pictures: Jeremy Torz

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