



**VILLA DI GRAMA**

**CAFÉ ESPECIAL**

**CATALOG**



# VILLA DI GRAMA SPECIALTY COFFEE

Welcome to the World of Extraordinary Coffee at Villa di Grama, a brand that embodies the excellence of specialty beans cultivated in the heart of the Grama Valley, located in the volcanic region of São Paulo.

Our estate is blessed with fertile soils and ideal climates, providing the perfect environment for cultivating exceptionally high-quality coffee beans. The dedicated care given to harvesting, selection, and roasting is reflected in every cup, creating a unique sensory experience that captures the essence of the region's volcanic terroir.

Villa di Grama is not just a coffee brand; it is an invitation to explore the extraordinary. Each cup is a celebration of the intrinsic qualities of the Grama Valley and the volcanic region, offering coffee enthusiasts a unique journey filled with flavors, aromas, and sensations that delight the senses.

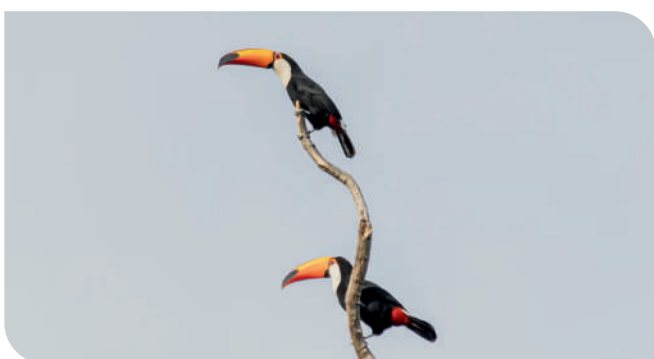
Discover the authentic flavor of Villa di Grama and immerse yourself in a sensory experience that reflects a true passion for the art of specialty coffee.

# TRÊS BARRAS DA MANTIQUEIRA FARM

The Tres Barras site in the Mantiqueira Mountains was acquired in 2017 by Patrícia Mendonça and Luiz Guilherme. After many years working in the financial market and living in the city, the couple decided it was time to diversify and consider the legacy they would leave to their three children.

The property is located in a traditional coffee-producing region and has a very high quality potential. Alongside its more traditional Brazilian-style coffees, Patrícia and her team also offer an intriguing variety of natural, fermented, and washed microlots. Patrícia's approach is holistic; she is dedicated to demonstrating that it is possible to produce high-quality coffee while respecting the environment and local communities.

Fabrício, the farm manager and Patrícia's right hand, has many years of experience in the coffee world. Together with his team, he ensures the consistent cultivation of the fresh and invigorating coffee from this small farm.





# STAGES OF COFFEE PRODUCTION

Attention, care, and dedication in every stage of the production process.





## HIGHLY SELECTED BEANS

The highly selected beans from our coffee brand are the essence of refined flavor, capturing the purity and quality that define the unique experience of each cup.



Our coffee is perfect for those who love specialty coffee.



Handcrafted roasting imparts quality and flavor from start to finish.



Precise grinding ensures the maximum extraction of taste and aroma from each bean directly into your cup.





## **DISCOVER OUR COFFEES**

Experience our coffees  
and indulge in unique  
sensory experiences.



# TRÊS BARRAS DA MANTIQUEIRA FARM

Grama Valley, Volcanic Region  
Altitude 1150m



## CATUAÍ VERMELHO

### Sensory Profile:

Aromatic notes of chocolate, hazelnut, and caramel.  
Silky body, medium acidity, medium sweetness.  
Sweet and pleasant finish. Very well balanced.

### Versions:

250 g | Ground and Roasted  
250 g | Roasted Whole Beans  
1 kg | Ground and Roasted  
1 kg | Roasted Whole Beans



## OBATÃ FERMENTADO

### Sensory Profile:

Aroma of ripe fruits and delicate jasmine floral notes.  
Subtle citric acidity, silky and understated body.  
Mild sweetness. A harmonious and elegant coffee.

### Versions:

250 g | Ground and Roasted  
250 g | Roasted Whole Beans  
1 kg | Ground and Roasted  
1 kg | Roasted Whole Beans



# VILLA DI GRAMA

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**+55 11 99551-6626**



**VENDAS@VILLADIGRAMA.COM.BR**



**WWW.VILLADIGRAMA.COM.BR**



**ESTRADA DE SÃO SEBASTIÃO DA  
GRAMA AO BAIRRO ANHUMAS, KM 4.  
CEP 13790-000**



**@VILLADIGRAMA**



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**TOQUE PARA ABRIR**