

Camocim Coffee lapar



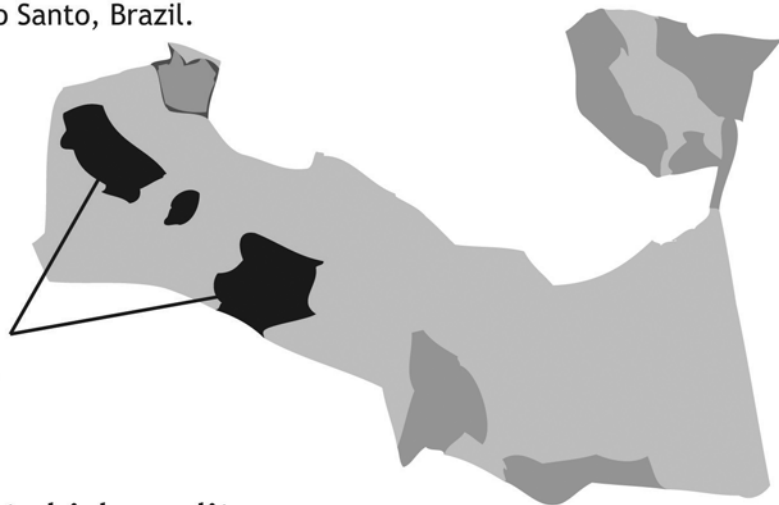
Scarlet-red variety.

Low acidity, smooth and rich, full-bodied.

Sweet aroma and flavor, with a strong nutty touch

100% pure Certified Organic, Certified Biodynamic, Arabica coffee, produced in the Pedra Azul region of Espírito Santo, Brazil.

lapar variety is planted on
Jacarandá e Tangará areas at
Atalaia farm



Careful tending begets high quality

lapar 59 coffee is a result of a cross between Sarchi Village Arabica (CIFC 971/10) and Timor Hybrid (CIFC 832/2), carried out at the International Rust Center in Oeiras, Portugal. In 1975, the Paraná Farming Institute introduced it in the state in its F3 generation, and from these selections came **lapar** 59.

lapar tree crowns have good diameters and volumes, making them ideal for intensive crops (2 meters high, crowns 1.7 meters wide - about 6 ½ feet tall and 5 ½ feet wide - slightly smaller than Catuaí). They are resistant to the rust sickness and offer a more uniform blooming and maturation period - on the average more precocious than Catuaí, earlier in the season - aside from putting out a high yield in the first years, unlike most fine coffees. Once they ripen more uniformly and precocious than the Catuaí, their harvest is one of the first in the season.

Buds are predominantly bronze, and berries scarlet red. Given the trees delicate nature intensive (dense) crop patterns are recommended (1.5 - 2.0 by 0.5 - 1.0 meters, about 5 - 6 ½ by 1 ½ - 3 ½ feet); in dense crop patterns they are clearly superior to Catuaí and Novo Mundo, offering good fruit maturation and resistance to rust. It is recommendable to plant **lapar** 59 in the higher parts of the farm (coffee farms are usually on hilly terrain), where the heat and frost are milder.

