

The logo for nucoffee, featuring the word "nucoffee" in a white, lowercase, sans-serif font inside a solid green oval.


An initiative from **syngenta**®

Lucia's Story

Of Portuguese descent, the great-grandparents of producer Lucia "Tuca" Maria da Silva Dias purchased Santa Alina in 1918. In 1929, Tuca's grandfather took over the farm and began making major investments. Later, her father took care of the property until, in 2010, Tuca rented the farm and began to fulfill her dreams, with a slight departure from tradition, but with her family's history in mind.

"We changed all the paradigms, because the farm had too much centralized management in which the top and the bottom ends of operation did not communicate. We do not believe in that kind of relationship," says the producer, about the changes made last year. "Today, our employees participate much more and communicate with us more directly." This open communication, what Tuca calls a 'direct line', and a sense of unity among all levels of employees are what ensure good teamwork on the property. Tuca holds a degree in architecture. Her dream was to find a community in Brazil that she could transform with education and work. With the help of her partner, Rodrigo, she realized that her father's farm was a great place for this and decided to accept the challenge.

"Santa Alina has been part of a learning process for us – every day is different." With this in mind, she started production providing management training for employees and investing in new techniques in farming. Tuca says that the biggest challenge, aside from producing an excellent quality coffee, has been what she calls "people management" and the desire to grow and develop the farm with the well-being of people at its core.

A black and white photograph of Lucia Maria da Silva Dias, a woman wearing a wide-brimmed hat and sunglasses, with her arms raised in a celebratory gesture. In the upper left corner, there is a circular inset showing a close-up of several bright red coffee cherries, with a white circle highlighting one of them.

Lucia Maria da Silva Dias
of Fazenda Santa Alina

NUCOFFEE Offerings from Fazenda Santa Alina

Producer: Lucia Maria da Silva Dias

Variety: Yellow Bourbon

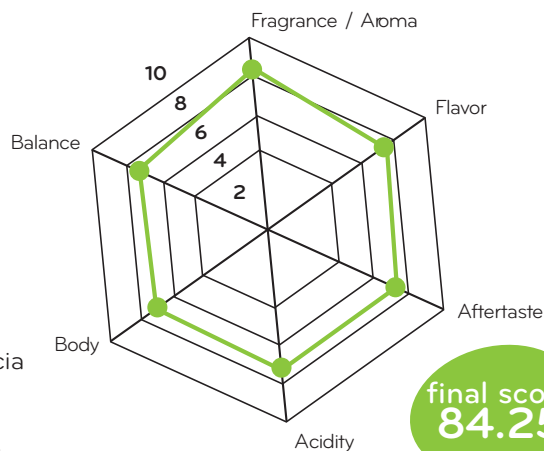
Quantity: 140 bags

Crop: 2010/11

Screen: 16/18

Process: Semi-Washed

Tasting Notes: A velvety vanilla cream taste is immediately apparent in Lucia Maria da Silva Dias' 2011 Yellow Bourbon, grown at Fazenda Santa Alina. This buttery richness is tempered by a tart lemon and sugary red fruits, which balances the profile beautifully in the cup. The result is a coffee that works handsomely for either espresso or drip coffee.



Flavor Profile of Yellow Bourbon Variety

Farm Facts

SOCIAL RESPONSIBILITY

Fazenda Santa Alina is home to a community of 50 houses for its employees and designs community projects for women, where they can learn various activities and work together to make a difference in the community — such as at the Santa Casa Hospital and a local orphanage. Over 200 trees have been planted and reforestation projects continue without neglect, says Tuca. "I am proud to say that on this farm one of the most important things we can do is preserve the soil." Fazenda Santa Alina also welcomes employee suggestions on ways to improve daily life — like with the creation of a community garden project. The farm is home to a "Pornto-Socorro" (First aid) which is available to all employees and nearby residents.

AWARDS

#1 in state and regional competitions

PRODUCTION

Total Area: 2213 acres

Coffee Area: 707 acres

Processing Method: Pulped and natural

Drying Method: Cement yard and dryers

ENVIRONMENT

Altitude: 1110m (3,609 feet)

Region: São Sebastião da Grama (North of São Paulo, Mogiana)

Climate: 1700 – 1800m (77 – 71 inches) annual rainfall with temperatures between 25°C and 27°C (77°F and 81°F) characterized by a temperate climate.



NUCOFFEE partners with Lucia and other local growers who are dedicated to sustainability, social & environmental responsibility and great specialty coffee.



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