

Crossing the Ibiti

The Travessia Program offers six days through the most diverse landscapes of the Ibiti Projeto, with experiences in all three types of accommodations.



To cross is more than moving from one point to another on a map: it's to journey through an experience—and to be transformed by it. It's to reach the other side changed by the paths you've crossed. That is one of the goals of Travessia, a unique concept of hospitality offered by the Ibiti Projeto. Over six days and five nights of adventure, travelers can experience three different styles of lodging while exploring the breathtaking nature of nearly 100 km of trails winding through forests, lakes, and waterfalls. Travessia thus blends the sophistication of innovative hospitality with the depth of communion with nature.

Page 3



GAIA CAFÉ

Respect for the soil, biodiversity, and the palate

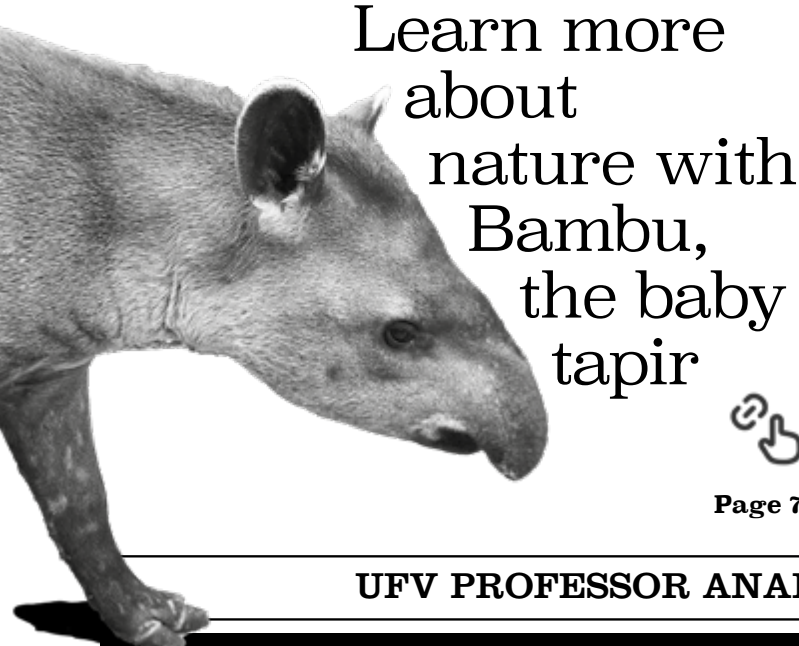
Page 6

ZERO WASTE

Rethink what and how you discard



Page 7



Learn more about nature with Bambu, the baby tapir



Page 7

INTERVIEW

Claudia Baumgratz, from Engenho Lodge, talks about the challenges of regenerative tourism

Page 4



IBITI RECIPE

Lucinha shares how she makes broinha de angu: a true taste of Minas at afternoon tea

Page 6

IBITI FAUNA

The toucan Tucanuçu enchants visitors wherever it flies

Page 6

HISTORY

Why Mogol? The curious origin of the village's name

Page 8



Seu Nilo shows the jequitibá tree he planted in the village—a symbol of the longevity the Ibiti Project aspires to. Discover this and other stories from a man in love with life.

Page 5



Book here

Engenho Lodge
Ibiti Village
Areião and Isgoné
(+55 32) 98449-2200



OUR VOICE

In nature’s rhythm

The world is slowing down. New generations, more conscious and connected to their well-being, are reshaping the way they live, eat, sleep, and celebrate. Parties start earlier, sunsets replace late-night gatherings, evening meals are lighter, and mornings are greeted with sunrises and outdoor sports. This shift isn’t just a passing trend but a return to the natural rhythm of life, to the circadian cycle that governs our bodies and reminds us that there is a right time for everything.

This movement is no accident. The decline in alcohol consumption among young people, the closure of nightclubs in major cities like London, and the growing pursuit of a balanced lifestyle all point to an ongoing cultural change. Studies show that Generation Z prioritizes health, well-being, and a deeper connection to the environment. And that’s exactly what Ibiti has been promoting: an invitation to slow down, reconnect with nature, and live more harmoniously.

At Ibiti, this philosophy translates into experiences that encourage balance between body and mind. Here, celebrations begin during the day, taking advantage of the natural light and the stunning mountain landscapes. Dinners are served earlier, respecting the natural rhythm of digestion and promoting a more restorative sleep. Dawn becomes a sacred time, with

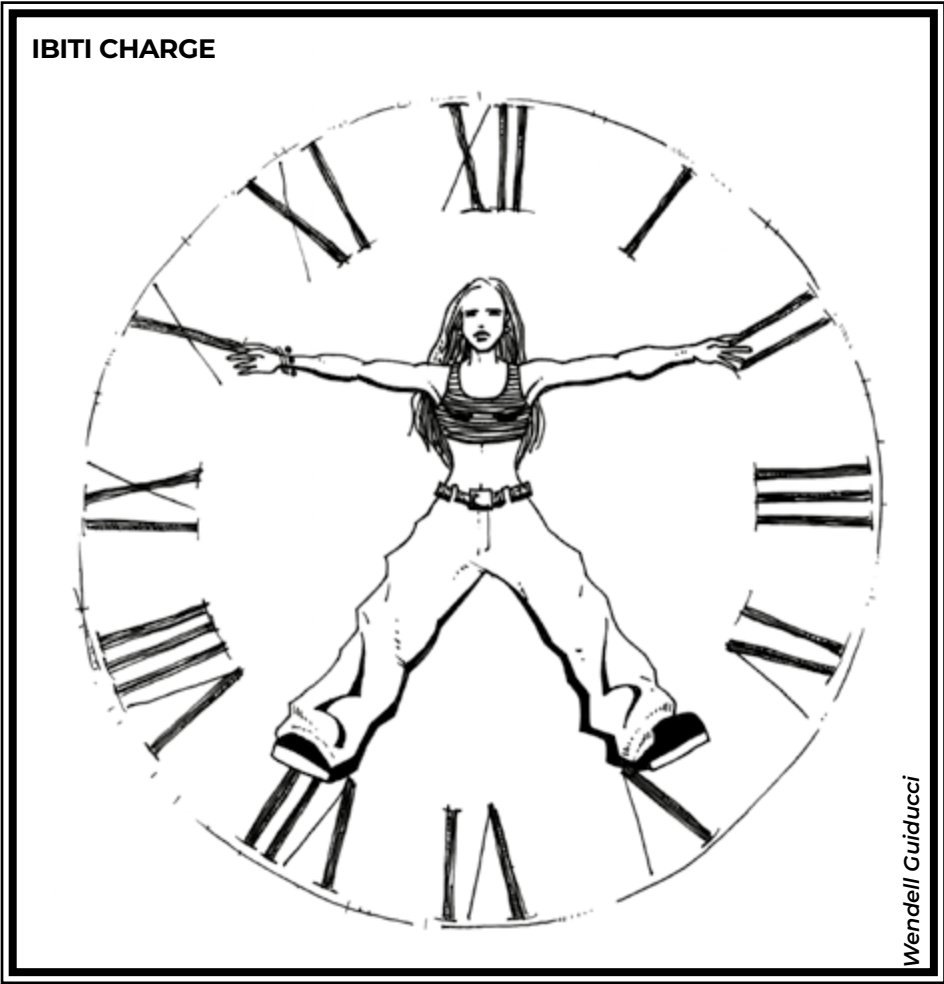
outdoor yoga, morning hikes, and bike rides through the forest.

IBITI TRAVESSIA

This edition of Ibiti Journal celebrates this new way of living and invites readers to experience it firsthand. The highlight is an irresistible invitation: to cross Ibiti in a six-day journey, exploring its various tourist spots and three different accommodation styles – Engenho, Village, and Remote. Each option offers a distinct experience, whether in the heart of the village, in the comfort of a historic farmhouse, or in a remote refuge surrounded by untouched nature.

Along the journey, there is time to reflect on how small adjustments to daily routines can impact not just our health, but also the planet. Slowing down means consuming less, reducing waste, and reassessing our daily choices. It means living in harmony with natural cycles, respecting the rhythms of both body and Earth.

Here, sunsets from exclusive lookouts mark the end of the day, and the night invites a deep rest after marveling at the starlit sky. It’s a time to pause and observe the wildlife, from tiny insects to beautiful birds like the toucan (highlighted in Ibiti Fauna), from delicate flowers to towering trees sheltering the fo-



rest. A time to listen to the wisdom of local villagers, like Seu Nilo, who between stories, teaches the profound relationship of respect between humans and nature.

Slowing down is the greatest luxury of modern life. This edition invites you to experience this rhythm and discover a new way of being in the world.

ANOTHER VOICE

Rewilding to restore



By Fabiano R. de Melo

The modern world, inhabited by more than 8 billion human beings of a single biological species, Homo sapiens, has had over 50% of its once-intact natural areas altered. In other words, the more than two million species cataloged by science now share a planet growing ever smaller for them, as just one species — humans — has already changed half the planet’s surface. And it’s not only the continents; the oceans, though seemingly intact, have also suffered various forms of human intervention.

In this profoundly altered world, we must rethink our ways of living, consuming, and distributing natural resources. We face the enormous challenge of ensuring everyone has access to food and a dignified life while also striving for a just and necessary environmental correlation. Just thinking about this connection between social and environmental issues reveals the magnitude of the challenge.

The Ibiti Project emerges as a response to this crisis: a refuge, a space where commercial enterprises unite in a unique attempt to save a portion of the planet and serve as a model for the rest of the world. Similar initiatives are spreading globally, but in Brazil, launching something like this — and succeeding — is always a challenge. Nevertheless, the progressive and bold spirit of the Ibiti Project presses forward, establishing itself as

one of the country’s most significant rewilding efforts.

Rewilding is a term used to describe the process of environmental recovery — taking land degraded by human action and restoring it to its wild state. And that is precisely what the Ibiti Project has been doing for nearly 40 years. The purchase of abandoned lands, allowing native vegetation to regrow naturally, is already a major achievement. Recently, Ibiti has further revitalized these secondary forests by planting jucara palms (Euterpe edulis). Alongside this vegetation recovery, fauna reintroduction efforts are underway, bringing back animal species that had gone extinct in the region.

In this context, Ibiti has partnered with institutions like the Crax Foundation to reintroduce jacutingas (Aburria jacutinga) into the forests. These birds are vital to the ecosystem because they help disperse jucara seeds, promoting the natural regeneration of the forest. Sadly, this ecological interaction had been lost due to species extinction and habitat destruction.

At the same time, the Muriqui Biodiversity Institute (MIB), supported by the Federal University of Viçosa (UFV) and other partners, leads a remarkable project to rehabilitate and socialize northern muriquis (Brachyteles hypoxanthus), a rare primate endemic to the Atlantic Forest and the largest endemic mammal in Brazil. The Muriqui House project, backed by Ibiti, began with just two isolated adult males and now hosts eight individuals, including a baby born under human



care — the first northern muriqui ever born in captivity, marking a worldwide milestone in conservation efforts.

Like the jacutingas, the muriquis are essential for seed dispersal. As they consume native fruits and move through the forest canopy,

they spread seeds, fostering new plant growth and strengthening the ecosystem.

Finally, the arrival of tapirs (Tapirus terrestris) at Ibiti — another large mammal previously extinct in the region — symbolizes the ongoing recovery of local biodiversity. Together, these three species — jacutingas, northern muriquis, and tapirs — offer the possibility to replant forests, restore the ecological services of the Atlantic Forest, and, even more profoundly, create new opportunities for us to enjoy this vibrant nature.

Long live the Ibiti Project! May everyone feel part of this process, because each seed planted, here or there, is a way to secure our future on this planet, ensuring social and environmental justice.

Fabiano R. de Melo (Bião) é Professor do Depto. de Eng. Florestal da Universidade Federal de Viçosa - UFV, Conselheiro do Muriqui Instituto de Biodiversidade - MIB e Coordenador Regional do Primate Specialist Group, da Species Survival Commission, International Union for Conservation of Nature (PSG/SSC/IUCN).

YOUR VOICE

Ibiti around the world...

Who visited and shared



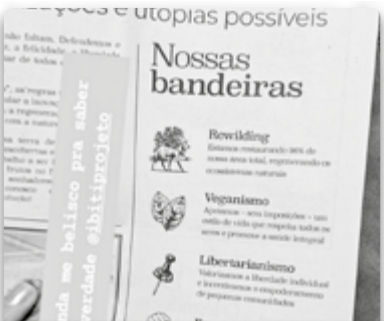
JU NAKAD

“And there was a sunset hike with... a little surprise, of course! As always here at @ibitiprojeto. Always surprising us!”



ALEXANDRE DECA

“Much more than an accommodation concept, Ibiti reveals the possible utopia of creating a truly sustainable future community.”



ALEXANDRA SODERBERG

“After seven years, I still have to pinch myself to believe this place is real.”



PETER KUTUCHIAN

“So happy to discover @ibitiprojeto and realize that dreams are achievable when fearless people put the greater good above their own lives. What a legacy! Congratulations to everyone involved, especially represented here by CEO @raquelbpazos.”



MARI CAMPOS

“I’m spending the whole week at Ibiti, a fantastic regenerative hospitality project in Minas Gerais offering three different types of lodging. I started my trip at the lovely Engenho Lodge, and, of course, immediately went to see the Big Family sculptures, which have become a symbol of Ibiti.”



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Editorial Board

Renato Machado

Isabel Pequeno

Editing and Proofreading

Isabel Pequeno

Texos

Isabel Pequeno

Wendell Guiducci

Design and Layout

Ruy Alhadas

Images

Ibiti Projeto/Divulgação

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Press Office

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TURISMO REGENERATIVO

Crossing through the essential

From Engenho to Village, passing through Areião: a route of connection, adventure and personal discovery

“Reality is not at the start or the finish: it presents itself to us in the middle of the journey,” reflects Riobaldo, a character from the novel *The Devil to Pay in the Backlands* (Grande Sertão: Veredas) by Guimarães Rosa.

It is there, in the middle of the path, where life truly happens. When the feet already feel tired, and the soul begins to expand. Between what is seen and what is felt, a whole world reveals itself—in the dust of the road, in the wind that cuts through the valleys, in the cold water of the waterfalls.

At the Ibiti Project, the Crossing is not just a route — it is a dive into the immensity of time and nature. Six days and five nights of adventure, contemplation, and passage. Like the great journeys of humanity—from the Camino de Santiago to the trails of the Andes — here you cross more than just a landscape: you cross into yourself.

A JOURNEY IN THREE STAGES

Covering approximately 100 km in total, the Crossing takes travelers through three distinct forms of hospitality, connecting them to different rhythms.

It begins at Engenho Lodge, where sophistication meets the memory of an ancient time. On this farm-turned-refuge, comfort invites both rest and adventure. The Raízes Spa, the trails through the Es-

tátuas (Statues), the Water Circuit, and the ascent to Isgoné — the highest point of Ibiti — prepare body and spirit for what lies ahead.

On the third day, the path calls. On two wheels, travelers set out towards Areião, where simplicity asserts itself as an unexpected luxury. It's 25 km through waterfalls, mountain ranges, and the historic Boa Vista Farm, with a stop at the ASAS Project, dedicated to the rescue of wildlife.

At Areião, time slows down. The light of the late afternoon gilds the quartzite sands, and silence becomes home. Here, everything is reduced to the essential — and, because of that, everything expands.

The final destination of the Crossing is Ibiti Village, where the spirit of the Mogol village pulses. Two days of a different immersion: the simplicity of a village, life flowing unhurriedly. The Waterfall Circuit, bike trails, and the Chapadão lookout. At Yucca Restaurant and Gaia Café, the cuisine reflects the care and respect for the land's ingredients. On the sixth day, a final swim in the calm waters of Lago Negro, a visit to the Muriqui House—dedicated to the preservation of the northern muriquis — and the certainty that every step taken at Ibiti was also a step taken within oneself.



The route crosses forest and cerrado, passing by the main attractions of Ibiti



Bruno Reis is one of Ibiti's experienced guides

BEYOND THE PATHS

A native of the region, Bruno Reis, a guide at Ibiti for five years, grew up among these trails and never tires of exploring them. “Every crossing is different because each person brings their own story. And everyone leaves with something new.”

Among the highlights that impress travelers the most, he mentions the Big Family — seven giant sculptures made from scrap metal by artist Karen Cusolito.

“More than 40 tons of iron and steel, standing on top of Pedra do Tatu. The 4-km trail to get there is already worth it, but when you arrive and see those giant statues looking back at you... it's an unforgettable experience.” And according to Bruno, it's not even the most demanding hike.

Among the treks, the one leading up to Isgoné, the highest point of Ibiti, requires the most stamina. “It's about 7.5 km







uphill, and then another 7.5 km downhill, passing through the Statues and the Water Circuit, where people take advantage of the waterfalls,” he explains.

But the physical demands don't intimidate those who embrace the adventures within the Ibiti Project, Bruno assures. “Those who do it love it— and they usually come back.”

“The idea is to combine the best of both worlds: the comfort of Ibiti's hospitality and outdoor activities, all in constant connection with nature,” highlights entrepreneur Claudia Baumgratz, creator of the Crossing and a born adventurer. “The Crossing is an opportunity to experience each of these three styles of accommodation, their respective gastronomic approaches, and the main attractions throughout the Ibiti Project.”

More than just a tourist experience, the Crossing is an invitation to lose and find oneself in the middle of the journey — to leave behind what weighs you down and carry only what is essential.

WHAT THE CROSSING INCLUDES

- | | | |
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| 
Six days and five nights of accommodation | 
Private guide and personalized support | 
Premium electric bicycles for each participant |
| 
Luggage transport and assistance | 
All meals included (breakfast, lunch and dinner) | 
Daily sunrise yoga sessions |

ITINERARY

- | | |
|--------------|--|
| DAY 1 | Engenho Lodge – Raízes Spa – Optional sunset hike (6 km) |
| DAY 2 | Engenho Waterfall Circuit – Granite Trails – Big Family – Bromeliad Garden – Isgoné (1,800 m elevation) (25 km) |
| DAY 3 | Fazenda Boa Vista – ASAS Project – Areião Remote – Optional hike to Areião viewpoint (25 km cycling + 8 km hiking) |
| DAY 4 | Mogol Village – Waterfall Circuit – Yucca Restaurant (23 km cycling) |

- | | |
|--------------|---|
| DAY 5 | Palmito, Serrinha, Pamonã, and Cipó Waterfalls – Chapadão (8 km) – Concert at Gaia Café (30 km cycling) |
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- | | |
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| DAY 6 | Lago Negro – Muriqui House (Optional: 4 km cycling) Departure |
|--------------|---|

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Reservation Center
Ibiti Project Agency



(32) 99984-7626



MORE THAN AN ORCHID HOUSE

- ◆ *Bromeliads and orchids*
- ◆ *Event decoration*
- ◆ *Setting for special moments: an intimate space for candlelit dinners, meditations, workshops, and more*

◆ *@ibitiorquideas*



CLAUDIA BAUMGRATZ

“Doing good well”

The entrepreneur behind Engenho Lodge shows that luxury and sustainability go hand in hand, generating a positive impact in the region and in the lives of those who work at and visit Ibiti

Since 2011, Claudia Baumgratz has been helping to define the concepts of hospitality and sustainability at the forefront of Ibiti Engenho Lodge. Born in Lima Duarte (MG), the native of Minas Gerais learned how to transform lodging into an experience deeply connected to nature and environmental regeneration.

Claudia is one of the entrepreneurs of the Ibiti Projeto. The Empreendedores (Entrepreneurs) initiative is a model aimed at transforming internal economic activities into businesses managed by one or more people from the region, aligned with the project's values. The idea arose with the purpose of balancing environmental protection with income generation, promoting new services and products

such as tours, food cultivation, among others. Each business has its own owner, like Bike House, Life School, and Gaia Produtos Ecológicos. This way, Ibiti strengthens the local economy, values people, and offers excellence in goods and services to visitors.

Managing the eight suites of the main house at Ibiti Engenho Lodge, the three suites at Casa Carlinhos, and the cozy Spa Raizes, Claudia has specialized in luxury hospitality and practices that combine comfort, exclusivity, and respect for the environment. Recognized as a reference in regenerative tourism, she shares in this interview how her work at the Ibiti Projeto has inspired changes in the industry and contributed to a style of hospitality that goes beyond merely welcoming guests.

Ibiti Journal – How did your career at Ibiti begin?

Claudia Baumgratz - I came to handle the financial department of the former Reserva do Ibitipoca in 2011. After about two months, I took over as general manager at the time.

What did you learn from your day-to-day experience?

Everything! (laughs) Management, hospitality, overseeing construction, handling fires, clearing brush, taking care of the environment, sustainability—in short, practically my first real job.

Who or what were your influences and inspirations?

I always dreamed of building a career in a multinational company. But as Renato (Machado, founder of Ibiti Projeto) told me at the time, I would just be a small cog in a big machine. Here, from very early on, he placed a lot of trust in me. I was given responsibility over the entire financial department and a team of about 100 people, managing everything without much experience or knowledge in many areas. I think a lot of my inspiration came from Renato—believing, making things happen, not waiting for someone to hold your hand, learning by doing. Autonomy creates responsibility!

What motivated you to specialize in luxury hospitality?

The Engenho itself. The market I gained access to, the guests and their experiences, and all the exchanges that the place fosters. I learned the subtleties that go beyond the obvious... I fell in love with what was already being called “post-luxury” back then.

As an entrepreneur, what do you think of the Ibiti Empreendedores initiative?

Another idea from Renato ahead of its time. It's something I honor and seek to cultivate. I believe the initiative can succeed with entrepreneurs who share principles and a culture aligned with the project.

What were the biggest challenges and achievements in your journey at Ibiti?

O início foi um grande desafio pra The beginning was a huge challenge for me. Coming from a manager's life, I suddenly carried a lot of responsibility without knowing much and without much support at the time. Later, as an entrepreneur, believing in something grand and taking on great responsibility during a

moment of instability and high risk. But I always kept going, believing in the Project and putting proactive and positive energy into making it happen.

You enjoy cycling. How did you develop that hobby?

My first ride was here, with Miguelzinho (Miguel Giovannini, MTB champion and entrepreneur at Bike House in the village of Mogol), Luca, and John Lennon. We went straight to the Areião trail, climbed the lookout point, and I was instantly hooked! :)

And how does this hobby help attract cycling enthusiasts to the Engenho?

The bike community is awesome and aligns perfectly with what we have here. They see Ibiti as a paradise, and I'm lucky to be one of its guardians. So it was a perfect match.

What drives you the most?

I really want to awaken more spirituality and happiness in people. That drives me, and Engenho is a great vehicle for that.

What does regeneration mean to you?

For me, you can't talk about regeneration without talking about human beings. You can't talk about saving the world while people are sick and harming one another. So, “doing good well” is our mission. We want to do everything as well as possible, always practicing kindness. Starting with each other; then with our guests, and then with the planet! From there, we seek to create the best moments for those who make this place happen and for those who choose to spend their precious time visiting us. We have a duty to transform that rare time into the best time possible.

What regenerative practices are implemented at Ibiti Engenho?

Since people are my focus, almost 100% of our team is local. Most leadership roles are held by women. We prioritize diversity and respect. We also dedicate part of our benefits policy to initiatives aimed at well-being, such as psychological support, preventive medicine, self-knowledge programs, incentive trips, among others. We follow other ESG principles, especially those of the B System, prioritizing local purchases, using biodegradable products, eliminating single-use plastics, among other actions.

What are the unique features of Spa Raizes?

Beyond wellness, we aim to offer “he-

“You can't talk about regeneration without talking about human beings. That's why we want to do everything in the best possible way, always practicing kindness.”

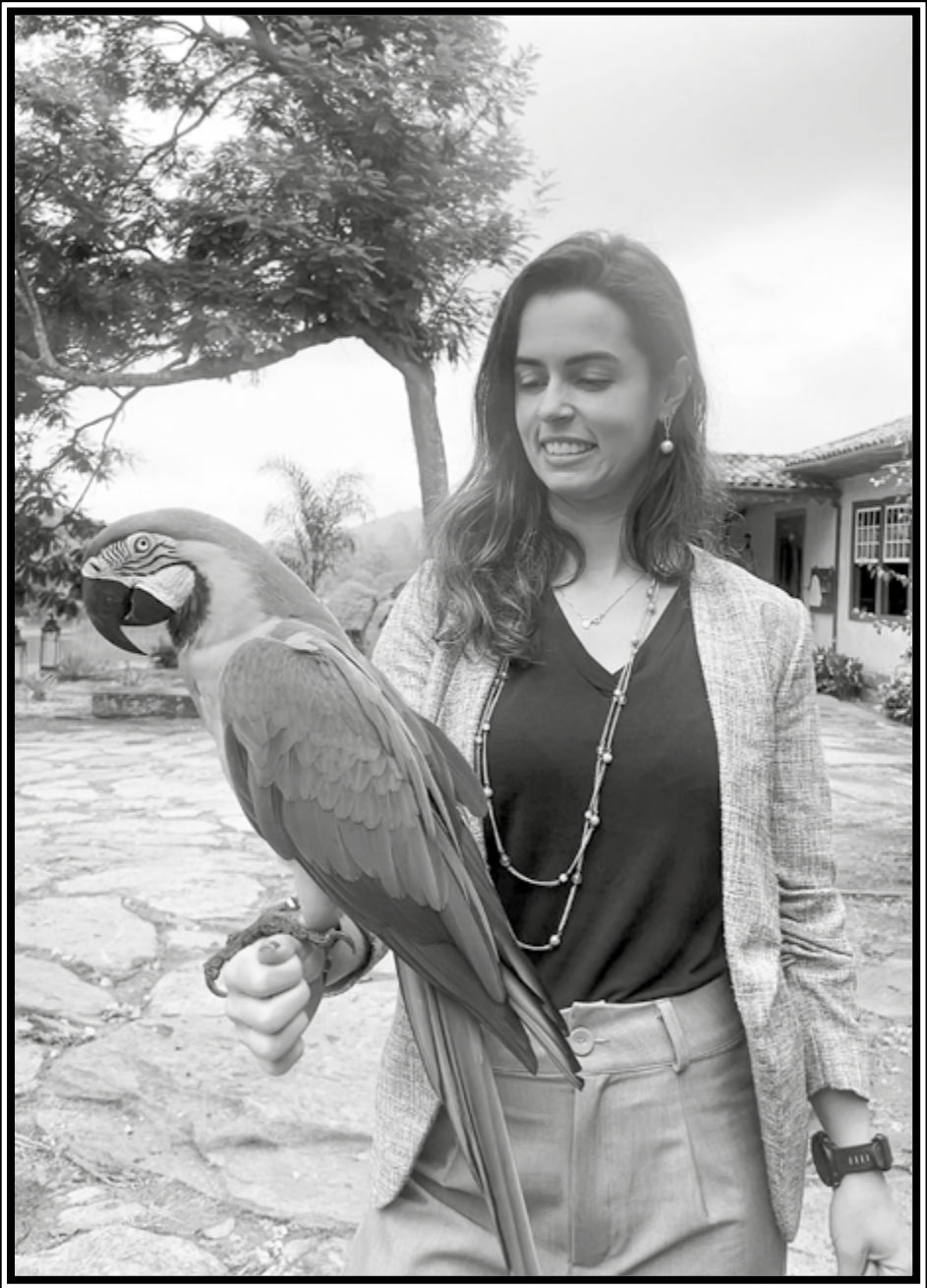
aling” experiences. We created programs like “Healing Day” and “Pause to Breathe,” connecting our guests with nature and ancestry. Our Temazcal and the Ibitipoca Massage are examples of how we blend traditional wisdom with modern techniques to foster self-care. Always in a special space, with care and special oils to enhance the moment. We also make a point to offer three-to-four-day programs twice a year that involve deeper experiences related to nature and ancestral wisdom, helping guide participants toward becoming better human beings. And we insist that our day begins with yoga, included in the daily rate—we encourage guests to start their day in a very special way!

What sets Ibiti Engenho Lodge apart from other accommodations?

I love visiting hotels and experiencing places that inspire me! We are always seeking to improve based on those inspirations. But I think our main difference is the diversity of experiences we offer. Here, everything is broad and holistic—from contact with nature to cultural and spiritual experiences. We continue working on better explaining these possibilities to our guests, so they can make the most of their stay.

What impact has the Ibiti Projeto had on the region?

Ibiti has become a destination in itself. I'm from Lima Duarte, and I'm so proud when I see the name of my hometown out there, alongside so many amazing and famous places! Ibiti Projeto is a living, holistic work that constantly evolves and inspires. If it's inspiring the world, imagine its impact on the local region! It has changed the perspective on the job market, broadened access to opportunities, and inspired the local community. It's positive inspiration and impact that can't be contained within 6,000 hectares! That's why I often say that, despite our environmental DNA, I believe the project's greatest impact—locally and beyond—is on people, even more than on the environment, which was our initial reason for existing.



Claudia at Engenho Lodge: a reference in regenerative hospitality

MARIINHA E CARLOS BORGES

The Couple of Areião

Local residents preserve the rustic hospitality of Ibiti's most remote retreat

Areião is one of the farthest reaches of Ibiti, located in the municipality of Bias Fortes. It's as remote as the concept behind its lodgings, the “Remote.” Staying at one of the two accommodations — Loft Epicuro or Casa Spinoza — is to enjoy the rustic landscape and the peaceful silence of a place far removed from the city. But above all, it's about the privilege of experiencing the hospitality of Mariinha and Carlos Borges. Up there, more than 1,000 meters above sea level, where everything is mountain and sky, they live and teach the art of enjoying the simple and good things of the land. The couple, who are part of the Empreendedores Project, are responsible for managing the Remote accommodations.

Carlos was born and raised in Areião. “Epicuro was where I spent part of my life with my father and my brothers,” he says, referring to the house that today is one of the Remote lodgin-

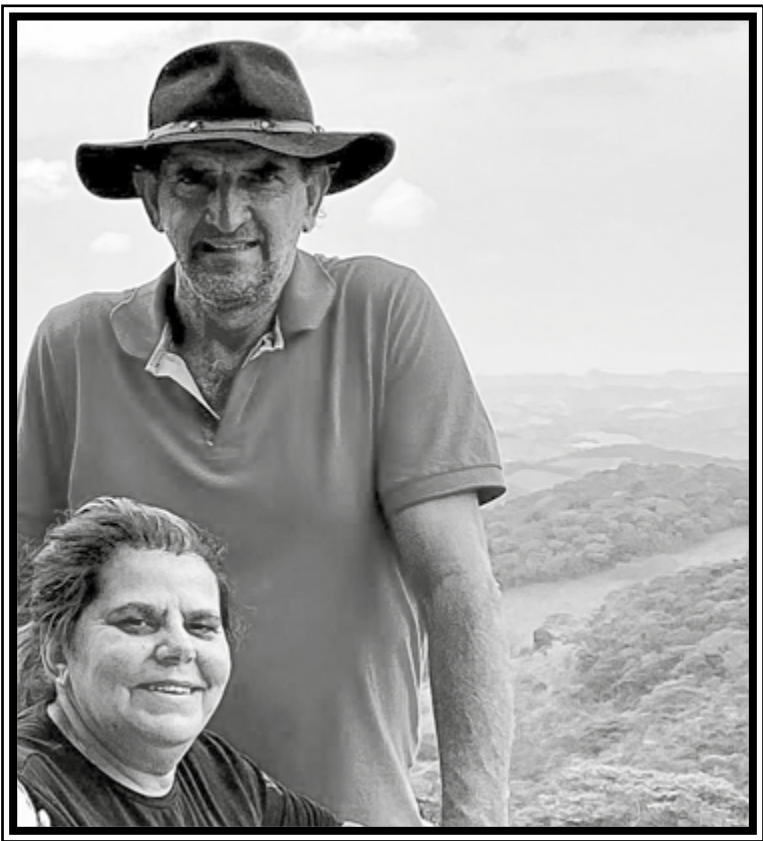
gs. Mariinha, he explains, is also from the region, “descendant of the Moreiras, from Arraial de Santa Rita de Ibitipoca.” Married for 33 years, they have two children: Karla, 30, a physiotherapist in nearby Bias Fortes; and Diogo, 26, an agronomist who manages the family's nearby farm. In addition to welcoming and caring for guests, Mariinha and Carlos handle the daily routines at their own farm. “And I also help my son with the cattle because he doesn't have a farmhand,” Carlos adds.

‘PAMPERING THE GUESTS’

The couple neatly divides their responsibilities. Carlos handles guest reception, guides walking and horseback tours, and performs other tasks required by Remote. “Mariinha takes care of the stove, from which all the guests' delights emerge,” Carlos says. Meals can be served either at the houses or at the new restaurant,

a spacious and airy place overlooking the mountains. The breakfast, lunch and dinner menus feature homemade Minas Gerais cuisine, cooked on a wood-burning stove with fresh ingredients. “We prioritize food harvested from our own land or from a neighbor's, where I can personally guarantee the quality of what we serve,” Carlos explains, including the meat.

With the help of one assistant — sometimes two, depending on the season — Carlos and Mariinha win over guests with their simple, natural way of hosting. “I think our strength is the food; we dedicate ourselves a lot,” says Carlos, with a touch of modesty, as it is widely known that his storytelling, whether by the wood-burning stove or along the green trails of the mountains, is also part of Areião's heritage. “Some guests return, others often send messages asking how we are doing — both us and Areião.”



Carlinhos e Mariinha recebem os hóspedes, no conceito Remote, com o que têm de melhor: a simplicidade

SEU NILO

The guardian of Mogol

Born and raised in Mogol, Seu Nilo shares his experience of living at Ibiti since the project began.

“God enlightened me to be part of this project. *Of all the places to plant a project like this, Renato (Machado, founder of Ibiti Projeto) chose Mogol. He told me that when he was 13 years old, he visited the park with his family. From up at Pião, he saw this village and told his father: ‘One day in my life, I want to live in that village. I want to meet the people there and befriend them.’ And he did. Things like this come from God. I pray every day for strength to support this.”* This story is told by Antônio Nilo de Oliveira, 65 years old, a resident of Mogol village.

Although retired, he prefers to keep working, yet he can never resist a good chat. One day, while tending to the impatiens and the passion-fruit growing in the parking lot garden near the Galpão Barão de Mauá, he stopped to share this and many other stories.

“Victor Fasano (from the Airom Ambiental Group, a partner of Ibiti) and I planted many seedlin-

gs and different types of flowers around Mogol. We even organized a planting drive with the villagers and children to plant Juçara, known for its heart of palm. It loves water. That pink jequitibá tree in front of the Yucca? I planted it before the pandemic. It was already over three meters tall and has grown a lot since. This other tree here is called arlequim; they use it to make brooms. We also have a lot of sassafras here, especially near Miguelzinho’s house. This is truly the land of sassafras — cinnamon sassafras. It smells wonderful.”

And the conversation keeps flowing. He shares that he was all set to move to Lima Duarte so his youngest son could study when an opportunity came up for a clearing job at Fazenda do Engenho. It was Carlinhos Repetto, then a partner in the enterprise, who hired Mr. Nilo, arranged housing and schooling for his son in the village of São José dos Lopes, and that’s how his journey with Ibiti Projeto began. Here are more of Seu Nilo’s stories:

“At 8 years old, my father already had me working in the fields”

Thank God. I helped him plant corn, beans, pumpkins — all sorts of things. I lived right there by the Cruzeiro, by a yellow house that belonged to my grandfather. I was born in a little mud and straw house. I’m the eldest of six — three boys and three girls. Everyone moved away, and only I stayed here in Mogol. I married Maria Leis, who’s also from here. They call her Leisinha — you might know her. She convinced me to move from my old home to live behind the hill, and eventually, we moved into the village. I have two sons: Vinicius, who’s 38, and Yure, who’s 24. Yure works here in the field team with Reginaldo and is married to Tati, who also works here, taking care of the gardens.”

“Almost every medicine I use comes from the forest”

I learned a lot from my grandfather, just by following him around. I rarely go to the doctor. Once, when the indigenous people were here building the oca, one of them showed me a lump he had and asked if I had a remedy. I thought: ‘The indigenous people are the ones who usually teach us about medicine, and now I’m supposed to help one of them?’ But he insisted, so I gave him barbatimão bark. I cut it, peeled it, and said: ‘Apply the sap directly to the lump. Then make tea from a little piece every day and wash the area.’ After three days, he came back saying he was cured. Once, I went on a hike with a researcher near Raquel’s place, and we identified 28 plant species, both edible and inedible. He asked, and I explained what each one was.”

“I saw Engenho start from scratch”

There was nothing there — just Carlinhos and a little house. We turned the stable into a storage shed and built the porch. There

were about 200 or 300 people working. Then came the lodge, the airstrip, and the waterfall construction... I saw the first machine arrive and the last one leave. Some days, we watered the grass until 9 PM. One time, Renato said, ‘I’m flying in tomorrow and want to see the grass ready,’ and we pulled it off. When Renato arrived, he said, ‘Carlinho, your team is tough!’ lived at Engenho for about four years.

“Then I moved to Mogol”

Later, Renato bought some houses here in Mogol. I helped him find them because the project was about to start. I cleared the land around the abandoned houses. I helped build the Humboldt House, worked almost until the very end.

“I made the garden at Yucca”

After that, I started working in another area — planting, gardening, and setting up vegetable gardens. I built the first garden at Yucca. There was this ugly slope, so we planted squash and chayote to cover the ground. Later, we built the garden beds with leftover eucalyptus wood from the construction sites, and it turned out beautiful, like little stair steps. It’s still there today, with lettuce, green onions, kale, and chicory.

“I didn’t even know how to talk to other people”

Renato says he learns a lot from me, but honestly, I’m the one learning. Nature holds all the wisdom...

If it were in the past, before I got involved in this project, and someone came close to me, I would have just walked away. But here, I learned to talk to people and see things differently. I had great conversations with a girl from Lisbon who stayed here... and with Mark, a Canadian guy who worked at the ranch. We became good friends.



Seu Nilo takes pride in the jequitibá tree he planted in the village, at Renato’s request, to symbolize Ibiti’s longevity

“I always stop for a chat”

People seem to like chatting with me. I know many of the guests. And many locals too — the girls from the Muriqui team, villagers who come talk about Mogol’s nature, about the muriquis, and about the project.

“This place is my life”

This project was a blessing. Not just for me, but for many families who came here in need. People like Rafael and many others. Before, it was so hard to find work. Some days you had a job, others you didn’t. We used to walk 8 or 10 kilometers under the sun or rain to plant

crops. There was no steady employment, nothing. Now, we have jobs and incomes. My son was able to buy a brand-new motorcycle, paid for with the money he earned here through a consortium. He’s a hard worker. I see him riding by, keeping his bike nice and clean.

“Today I feel like a different person”

I talk to so many different people. It’s therapy for me. I always tell my son: We should seek the company of people better than us because we can learn from them. This village, this project, has become like family to me. Every morning when I wake up, my first step is already here. I

have the privilege of working close to home, having breakfast and lunch at my own table. There’s no money that can buy that. But I think, why did I get this opportunity? Because God gave me this light. I had the chance — and I embraced it with love.

“This village, this project, has become like family to me. Every morning when I wake up, my first step is already here”

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LOCAL PRODUCTION

A regenerative coffee

Cultivated through organic farming methods by Gaia Produtos Ecológicos, Gaia Coffee is born from the artisanal care that follows every step — from planting to the perfect roast



The agronomist couple, Janice and Gabriel, at the coffee plantation

Anyone who enjoys a cup of coffee at Ibiti is not just having an ordinary brew. It's an organically farmed coffee, entirely produced within Ibiti itself — from planting in the heart of the lush reserve to reaching the cup, piping hot — or the package, should guests wish to take some home. This sustainable local production is one of Ibiti's social and environmental ventures, flourishing under the brand Gaia Produtos Ecológicos, of which Gaia Coffee is a proud product. In fact, most of the ingredients used in Ibiti's restaurants are sourced from Gaia.

Gabriel Barbosa, an agronomist with a master's degree in organic farming, oversees field operations at Gaia Produtos Ecológicos. His wife, Janice Ventorim, also an agronomist and organic farming specialist, serves as the technical manager. Together with a skilled team working both in the fields and in post-harvest stages, they ensure the quality and sustainability of Gaia Coffee. "The coffee plants were sown four years ago, and we are now celebrating our first harvest," Gabriel shares. "Our aim is to meet Ibiti's internal demand and offer it to lovers of fine coffee."

There are two varieties of Arabica coffee currently in production at Ibiti Projeto: Arara and Geisha. The Arara variety, known for its yellow cherries, is more resilient and highly productive, while the Geisha variety, with its reddish cherries, requires more delicate handling and is considered a rare specialty. "We first planted 5,000 Arara trees,



Special flavor: The Arara variety can be tasted at Gaia Café and purchased either ground or whole bean

which are now in production, and in 2025, we finished planting another 2,000 Geisha trees."

PASSO A PASSO

Currently undergoing organic certification, Gaia Coffee is managed with 100% natural organic practices. Fertilization relies exclusively on organic inputs approved by regulations. "To achieve an exceptional coffee, we take great care with cultural practices: manual weeding, mowing, and pruning. During the harvest, only the ripe cherries are handpicked one by one," Gabriel explains. "Afterwards, the cherries go to a covered drying patio and then to the monjolo (a traditional wooden mill) where they are hulled to remove the outer skin. The

next step is roasting, which we perform using a high-tech, automated roaster that consistently replicates the roast profile we developed."

According to Janice, beyond the organic farming methods, the greatest distinction of Gaia Coffee is its origin within the Ibiti Projeto. "It's not just any coffee. It's grown in the Ibitipoca region at an altitude perfect for Arabica coffee, protected by a reserve with 96% native vegetation under regeneration. This setting brings countless benefits to the coffee's final quality." The surrounding environment, she notes, naturally supports organic farming. "The native forest encourages biodiversity and supports natural predators that help control potential pests. That's our competitive edge."

IBITI FAUNA TOCO TOUCAN

By Clariane Maranhão,
Ibiti biologist



The toco toucan stands out in the forest for its stunning beauty, enchanting both Brazilian and international visitors.

Among the 50 species of the Ramphastidae family, the toco toucan is the only one commonly found in open areas and even in urban environments.

Its bill — over 20 cm long — is one of its most impressive features: strong, sharp, lightweight, yet extremely durable. It plays essential roles in feeding, defense, and body temperature regulation.

The toco toucan often stirs up commotion among other birds, as it is a notorious nest predator. It holds an important place in the food chain, helping to control rodent populations, for example, and playing a vital role in seed dispersal, contributing to ecological balance.

Fun fact: Its scientific name means "bird with a sword-like beak that nests in tree hollows."

Scientific Name
Ramphastos toco
English Name
Toco Toucan
Kingdom
Animalia
Phylum
Chordata
Class
Aves
Order
Piciformes
Family
Ramphastidae
Habitat

Widely found in the Cerrado and Atlantic Forest of central Brazil. Also found in parts of the Amazon, Paraguay, Bolivia, and Argentina.

Diet
Omnivorous, with a varied diet. They feed mainly on fruits, including hard-shelled varieties, but also prey on eggs, chicks, small reptiles, and rodents.

Dimensions
The largest species of toucan, reaching up to 55 cm in length and weighing up to 750 grams.



A toco toucan and its chicks captured through Edelson's lens

IBITI GAIA

What we harvest from March to September

- Coffee
- Rice
- Beans
- Corn
- Banana
- Passionfruit
- Strawberry
- Blackberry
- Tomato
- Carrot
- Beetroot
- Broccoli
- Cauliflower
- Cabbage
- Chinese cabbage
- Cucumber
- Pumpkin
- Zucchini
- Okra
- Eggplant
- Snow peas
- Chili peppers
- Leek
- Chives
- Parsley
- Oregano
- Thyme
- Loofah
- Lettuce
- Arugula
- Watercress
- Spinach



DELIGHTS OF MINAS
MENINAS DO ENGENHO
HOMEMADE PRODUCTS CRAFTED WITH LOVE
CHEESES • SWEETS • GRANOLA
• BREADS AND MORE

IBITI RECIPE

THE SECRET INGREDIENT IS SIMPLICITY

Lucinha arrives at Engenho Lodge around five in the afternoon — a routine she's kept for ten years. A gifted cook, she joins the kitchen team to prepare elaborate dishes for dinner service.

Dishes like Ravioli stuffed with Minas cheese and free-range egg yolk, and Traditional Preserved Pork Risotto with Pumpkin grace the menu, which features recipes crafted by renowned chefs Claude Troisgros and Pablo Oazen, from whom she learned many techniques. "But sometimes guests arrive asking for the simplest meal possible. Polenta, beans, collard greens, and a little salad... our homemade Minas cuisine is a huge hit," she says.

Simplicity — that's one of Lucinha's secrets, a talent she inherited from her family. "Everyone at home loves to cook." To help you capture the essence of Minas cuisine, she teaches how to prepare a beloved treat served at afternoon coffee at Engenho Lodge: broinhas de angu (cornmeal biscuits).

"My sister Marli passed the recipe down



Lucinha and her famous broinhas de angu

to us. You start the dough the day before: the soft polenta must rest in the fridge overnight to firm up." The treats are served warm, alongside homemade cookies, guava biscuits, cheeses, jams, fresh-brewed coffee, and herbal teas made with herbs from the Engenho garden.

Look for traditionally milled cornmeal at farmers' markets and follow the recipe!

BROINHA DE ANGU (CORNMEAL BISCUITS)



INGREDIENTES

For the polenta

- 1/2 liter of milk
- 1/2 kilo of cornmeal (fubá)
- ½ kilo of sugar
- ½ cup of oil
- 125g of butter
- 1 pinch of salt

- 1 tablespoon of anise seeds

To complete the dough:

- 4 eggs
- 2 cups of wheat flour
- 1 tablespoon of baking powder

PREPARATION

Cook all polenta ingredients over low heat until the mixture detaches from the pan, forming a soft dough. Chill overnight. Add the remaining dough ingredients and mix well. Shape into small balls by hand, place them on a greased baking sheet, and bake until the biscuits crack on top and are ready.

ZERO WASTE

What do you do with your trash?

Next time you throw something away, think again. From the planet’s point of view, there is no such thing as AWAY



Waste Collection Point at Vila Mogol

“We have to think about the future, about what we’re going to leave for our grandchildren,” teaches Valdinei Nogueira, known as Xarope, who is responsible for the Ibiti Projeto’s Waste Management Center. His words carry both a warning and a responsibility: disposing of waste properly is essential to minimizing environmental impacts and ensuring a more balanced planet for future generations.

The concept of “Zero Waste” challenges society to rethink what it means to throw something away. At Ibiti Projeto, this philosophy took shape with the inauguration of the Selective Collection Point and the new Ibiti Waste Management Center. Beyond being sorting sites, these spaces serve as hubs for environmental education and awareness for collaborators and the entire Vila Mogol community.

CHANGING HABITS

Xarope, who worked at recycling plants before joining the Waste Management Center, highlights that there is still much to learn about waste separation. “People need to know the difference between reject waste and organic waste. Plastic, paper, and glass go to recycling and must not be mixed with other materials like sand, toilet paper, or wood scraps,” he explains. Bathroom waste, for example, is a major challenge. “Everything comes mixed together: paper, razors, straws, sanitary pads, diapers. I have to



Xarope is responsible for the Ibiti Projeto's Waste Management Center

open everything to sort it correctly. Then I send it to the city hall of Lima Duarte, which ensures proper disposal,” says Xarope.

He also shares simple solutions: “Swept the floor? Dust, sand, and dry leaves can be thrown on the grass, into a flower pot, or near a banana tree. It becomes fertilizer and doesn't need to go into the trash.”

TIÃO SANTOS WASTE MANAGEMENT CENTER

The new Waste Management Center was inaugurated in September 2024 with the presence of Tião Santos, a recyclable materials collector and president of ACAMJG, who gained international fame through the Oscar-nominated 2011 documentary Waste Land. Tião emphasized the importance of recycling: “When you separate your waste, you help the environment and create opportunities for people who make a living from it, like me. It’s an action that changes lives.”

Another special guest was Rodrigo Oliveira, co-founder of Impacta Sustainability Consultancy. He pointed out that small changes make a big difference: “Adopting the Zero Waste concept is an exercise in citizenship. Every piece of waste sorted correctly is a choice for a better future.”

ENVIRONMENTAL RESPONSIBILITY

The Zero Waste philosophy is also embraced in other areas of the Ibiti Projeto. The Engenho Lodge has implemented waste separation and operates a composting system. Students at the Life School are also actively contributing: they created a composting bin and participated in discussions with Ibiti’s biologist, Clariane Maranhão, about waste generation responsibility. “They are increasingly aware, even changing their vocabulary: they now use ‘collector’ instead of ‘trash can’ and ‘waste’ instead of ‘garbage.’ Many parents report that their children correct them at home,” Clariane notes.

The Zero Waste initiative at Ibiti is a clear example that habit change and environmental education can transform people’s relationship with waste. And Xarope continues to teach, day after day, that each properly discarded item is a step toward a more regenerative world.

NEW RESIDENT

Baby Tapir brings lessons about regeneration

Meet Bambu, the tapir calf, and learn about the importance of this species for biodiversity

Young Bambu, representing the largest terrestrial mammal species in South America, has found a safe, biodiversity-rich home in a 10-hectare enclosure within the Ibiti Projeto. There, he receives visitors and can freely explore an environment carefully designed with a wide variety of plants for him to forage, along with a nutritional supplement to complement his natural diet.

Although it is native to Brazilian fauna, the tapir has been extinct in our region. Having Bambu at Ibiti is a powerful opportunity to raise awareness about the vital ecological role of this species and the need to protect native ecosystems.

FOREST GARDENER

Bambu, like all tapirs, plays a crucial role in seed dispersal, helping to restore degraded areas and maintaining the health of ecosystems. His diet includes a wide variety of fruits and vegetables, and the seeds he excretes during his walks have the chance to germinate and grow into new plants, promoting natural vegetation regeneration.

A CAREFULLY PLANNED HOME

BBambu arrived at the Ibiti Projeto from a wildlife breeding center. Before being released into the larger enclosure, he went through an adaptation period in a smaller environment where he got used to his new routine. His diet includes vegetables such as carrots, pumpkins, beets, sweet potatoes, bananas, papayas, melons, and native leaves. As he was raised by humans, Bambu is still learning to feed on fruits and leaves from the native forest. The enclosure, which includes preserved forest, streams, a

lake, and a rich diversity of flora and fauna, was designed to offer Bambu an environment as close as possible to the wild, allowing him to develop his natural instincts, according to biologist Clariane Maranhão.

Additionally, Bambu receives regular care from veterinarian Igor Sulex, who conducts frequent check-ups, follows a recommended vaccination protocol, and performs parasite control.

SOCIALIZATION AND INTERACTION

Tapirs are solitary animals in the wild, so for now, Bambu lives alone in his enclosure. However, Clariane Maranhão explains that “in the future, we may introduce a companion for him.”

Within the enclosure, smaller species, such as birds and small mammals, can move about freely, which benefits both Bambu’s well-being and the conservation of the ecosystem..

VISIT BAMBU AND LEARN FROM HIM

Ibiti is developing educational activities and controlled visits to Bambu’s enclosure, always prioritizing his well-being as a wild animal. “Although he is tame and accustomed to human presence, it is essential that visits occur in small groups and in a calm, quiet environment to prevent stress,” Clariane emphasizes.

Children from the Life School have already participated in a special visit, interacting with Bambu and learning about his role in ecosystem regeneration. “These experiences bring people closer to nature and create an emotional connection with environmental conservation,” adds Clariane.



The tapir calf was named Bambu, a suggestion from the children at Life School.

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HISTÓRIA

Mogol: A curious name and a church at the heart of the village

The village likely inherited its name from the Grão-Mogol River, which originates within the boundaries of the Ibitipoca State Park

Everyone who hears about the village of Mogol immediately wonders where such a peculiar name comes from. This small settlement, located in the municipality of Lima Duarte (MG), holds stories dating back to the 18th century, when the region was thriving during the gold rush. However, the origin of its name remains shrouded in mystery.

The most probable explanation is that Mogol took its name from the Grão-Mogol River, which springs from the limits of the Ibitipoca State Park and flows into the Rio do Peixe.

But why was this river given such a name? Although there are no definitive records, an intriguing theory suggests that the name may reference the Mughal Empire, the dynasty that ruled much of the Indian subcontinent between the 16th and 19th centuries. During the colonial era, it was common for foreign and exotic names to be used when naming places, either due to Portuguese colonial influence or simply fascination with distant lands. Thus, it's possible that the Grão-Mogol River was named after this empire, and in turn, lent its name to the village.

THE VILLAGE THAT WITHSTOOD THE TEST OF TIME

Mogol emerged with mining activity but, like so many other villages of that period, was eventually abandoned as economic activities shifted. The first houses were built around 1780, and the area was even mentioned in historical documents, such as the report by the Squadron Corporal José Delgado Motta.

However, over the centuries, lacking opportunities for the youth, the village's population dwindled to fewer than 10 residents. The documentary Dropa pra lá by Felipe Scaldini (2012) captures this period of discouragement, showcasing the few residents who still resisted rural exodus.

In recent years, however, Mogol has experienced a revival. Since 2017, a movement to purchase and restore houses has breathed new life into the village. A respectful and close relationship with local residents was carefully nurtured, and today most locals have direct ties to the Ibiti Project.

One example is Seu Nilo (Antônio Nilo), born and raised in the region. Known as the “guardian of Mogol,” he lovingly tends to the gardens and flowerbeds that beautify the village (read more on page 5). Generally, Mogol remains a quiet place, with around 25 residents (over 40 if we include the surrounding areas, such as Baixo Mogol, Colônia, Grotão, and Tapera, as well as newcomers who have arrived to work at Ibiti). Yet at certain times, the peaceful routine gives way to celebration: during mass (held on the last Sunday of each month) and at community festivities.



Mogol village began its revival with the expansion of the Ibiti Project



Church of Our Lady of Remedies: a historical and religious landmark

FAITH THAT UNITES THE COMMUNITY

At the heart of the village stands the Church of Our Lady of Remedies (Igreja de Nossa Senhora dos Remédios), a historical and religious landmark. Built in the 18th century as a small hermitage, it was gradually expanded over time. In 1885, Francisco Antônio de Paula rebuilt the original chapel, and in 1917, Antônio José Rodrigues led a major renovation funded by community donations and the sale of land. He also incorporated into the church's patrimony approximately eight hectares of land, donated by Chico Marculino.

Beyond its charming, simple colonial architecture, the church holds a curious legend. It is said that a wanderer once arrived in Mogol carrying a stone image of Our Lady of Remedies, using it to beg for alms from house to house. Antônio José Rodrigues acquired the image and launched a fundraising campaign to renovate the church, making the saint the village's central object of devotion.

Today, the church retains its main altar and two side altars dedicated to Saint Sebastian and Our Lady of Fatima. The wooden altars, painted blue and white, display remarkable artisanal craftsmanship, blending colonial, Moorish, and Roman influences. In 1998, the church and its collection — including sacred images, liturgical objects, and documents — were officially listed as protected heritage by the Municipal Deliberative Council for Cultural Historical Heritage of Lima Duarte, preserving them as a vital part of local identity.

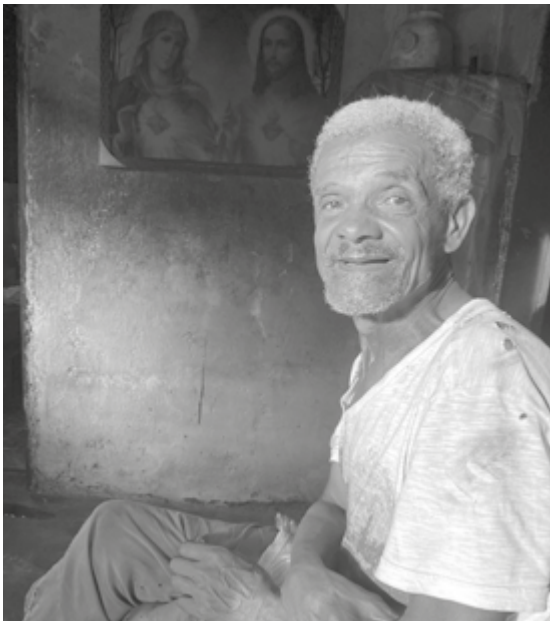
TRADITION AND BELONGING

Mogol may be small, but its strength lies in the faith and stories that have withstood the

passage of time. Among its residents, Seu Miguel, the village healer, keeps the tradition of blessings and folk healing alive, just as he learned from his father. “I bless with the rosary. People come from outside, children, folks from the village... Mogol is doing great, it's become important. Lots of people around. It's lively now.”

At 67 years old, he still recalls the times when he carried firewood and raised pigs. Today, he lives alone in the little pink house next to the Casa Freud guesthouse but often receives visits from his brother Zé Dica and other relatives who live nearby. In his backyard, he grows collard greens and onions.

In Mogol, life moves at its own pace. A village once forgotten, now reborn, reconnecting with its roots and essence.



One of the oldest residents, Seu Miguel is the village's traditional healer

IBITI INSPIRES

Seasonal picks

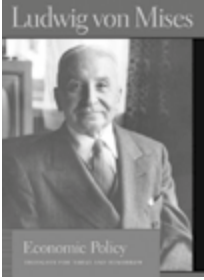
A space for reflections on society, the environment, and philosophy, aligned with Ibiti's spirit of freedom and innovation

Livros



The Devil to Pay in the Backlands

Author Guimarães Rosa
A masterpiece of Brazilian literature that delves into existential dilemmas, the duality of good and evil, and the strength of the land and culture.



Economic Policy: Thoughts for Today and Tomorrows

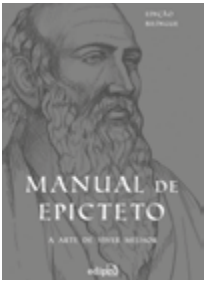
Author Ludwig von Mises
Publisher Liberty Fund
A concise guide to understanding economic freedom and its importance in the prosperity of societies.



Ibiti: A Microcosm

Autora Raquel Ribeiro
Publisher Independent

An illustrated work that awakens children and adults to love all beings of nature and care for the planet.



The Manual: A Philosopher's Guide to Life

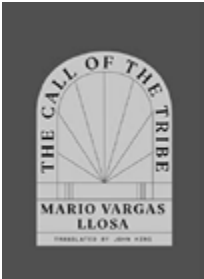
Author Epictetus
Editora CreateSpace
An accessible introduction to Stoicism, offering practical teachings on virtue, resilience, and living in harmony with nature.



Essentialism: The Disciplined Pursuit of Less

Author Greg McKeown
Publisher Crown Currency

A practical guide to focusing on what truly matters, eliminating excess, and living with purpose and clarity.



The Call of the Tribe

Author Mario Vargas Llosa
Publisher Farrar, Straus and Giroux (2018)
Reflections on liberalism and the thinkers who shaped his political and philosophical vision.

Films



Finding Nemo

Andrew Stanton and Lee Unkrich

A journey filled with lessons about friendship, overcoming challenges, and the power of familial love, as Marlin seeks to find his lost son, Nemo.



Okja

Bong Joon-ho

A sensitive and provocative story about the bond between a girl and a genetically modified animal, questioning industrial practices and food ethics.



Don't Look Up

Adam McKay

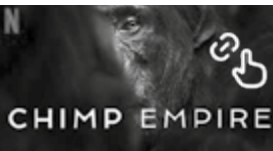
A sharp satire about our relationship with science and environmental urgencies, as two scientists attempt to warn the world about an approaching destructive comet.



Cinema Paradiso

Giuseppe Tornatore
Onde assistir: Apple TV

A celebration of the power of cinema and the memories it provides, told through the friendship between a boy and a projectionist.



Chimp Empire

James Reed

A documentary revealing the complexity of chimpanzees' social relationships, connecting them to our own human dynamics.



Interstellar

Christopher Nolan
Onde assistir: Amazon Prime Video

A science fiction epic exploring the power of love, the limits of science, and the connection between generations, as astronauts seek to save humanity.

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