

Experience, discover and taste this itinerary that is a journey through different terroirs and cultures!



Discovering Sousas & Joaquim Egídio

Slow down the pace of the city and start experiencing nature. Take a deep breath and look at the horizon, without rushing.

The districts of Sousas and Joaquim Egídio are home to incredible spaces that go far beyond beautiful itineraries amidst the preserved nature of the Campinas Environmental Protection Area. There, culture, art, crafts, gastronomy and local products come together in harmony, providing memorable experiences. Walking through the streets and roads of the districts is an enchanting journey, taking you back to a time that is sometimes forgotten.

On this truly charming itinerary, visitors will find unique experiences: artisanal salumeria with salami, coppa and other dishes prepared with selected ingredients; sheep farming and production of delicious cheeses; specialty coffees, produced organically, in an agroforestry environment; gastronomy space, run by a renowned French chef; authentic Brazilian crafts, in all their diversity, respecting the artisans; craft beers from various world schools.



Scan the QR code and find out more.



Find out about the dates, times and operating conditions of the places by calling and/or on Instagram provided here.



At Rua Attilio Zanatta, 86, in the charming Sousas District, you will find Amarus Salumeira, dedicated to lovers of **artisanal charcuterie**. Specializing in the production of coppas, salami, guanciales and other typical salumeria products, Amarus follows traditional Italian recipes with a touch of care and quality.

The meticulous selection of meats and seasonings guarantees an authentic flavor, without the use of colorings or flavor enhancers. Here, preservatives are used only when necessary for food safety. An invitation to those who seek to savor the true flavor of charcuterie, produced with respect for traditions and passion for the craft.

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@amarus.salumeria
(19) 99329-6795



Very close to Praça Beira Rio, next to the Atibaia River, you will find Chef Daniel Valay's **Gastronomy Atelier**, at R. Maneco Rosa, 55, where cooking and baking classes are held, as well as private events. Born in France, in the Brittany region, Chef Daniel Valay has more than 40 years of experience in haute cuisine, having graduated from the Lycée Hotelier de Guérande, with experience in France, England and Brazil.

In Brazil, he was Executive Chef for the Leopoldo group and Royal Palm Plaza Resort, in Campinas.

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@chef.danielvalay
(19) 98378-5388



On Rodovia José Bonifácio Coutinho (SP-081), km15, in the Serra das Cabras Condominium, you will find Cabanha Campestre 53.

The place offers a day's experience on a **sheep farm**, management in open paddocks and ovril, milking, **cheese making**, social space and charming emporium, where they hold workshops, lectures, courses and moments of gastronomic tasting as well as handicrafts made from sheep's wool using ancient techniques of felting and natural dyeing with seeds, bark, leaves, flowers and fruits from the region.

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@cabanhacampestre53
(19) 99761-1706



In the heart of Sousas, almost next to the Church of Santana, you will find Imaterial Brazilian Crafts, at Rua Sete de Setembro, 63. A space dedicated to popular **art and traditional Brazilian crafts**, with a unique curation, bringing a contemporary look to pieces that represent our roots.

There you will get to know Brazil through authentic crafts, also learning about the stories of those who make them.

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@imaterial_ artesanatobrasileiro
(19) 98600-4825



When you cross to the "other bank" of the Atibaia River and head towards Mata Ribeirão Cachoeira, within the Colinas do Atibaia Condominium, you will discover the Flor da Lua **Artisanal Coffee**, located on Estrada Sousas - Pedreira, Km 7. This charming micro-roastery specializes in processing specialty organic coffees from its own farm.

The Flor da Lua Agroforestry Farm is a space dedicated to the promotion and participatory generation of knowledge, fostering local culture and environmentally sustainable practices.

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@cafeflordalua
(19) 99368-3451



Toca da Mangava is located at the entrance to Granja Belmonte, between Sousas and Joaquim Egídio. It is the longest-running **craft brewery** in the city, having started its activities in August 2013. The space next to the production is open to the public every Saturday and Sunday, with 6 taps of different styles of beers produced on site, as well as special snacks.

Seasonal beers are launched throughout the year, with highlights including the winter beer, Fly me to the Moon (barley wine) and the spring beer, Little Darling (witbier).

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@tocadamangava
(19) 97824-7030