



LIST + BEISLER

BRAZIL

SANTOS
NATURAL

NY 3/4

SCREEN 14/16

Premium
Coffee
Culture

since 1901



Brazil

Region

Minas Gerais, São Paulo

Producer

Small to medium-sized farms

Altitude

200 - 800 masl.

Variety

Mainly Caturra and Catuai

Harvest Period

Mar - Oct

Classification

NY 3/4, Screen 14/16

Processing

Natural

BRAZIL NATURAL SANTOS NY 3/4 SCREEN 14/16 STRICRLY SOFT, GOOD CUP

Coffee production in Brazil represents about one-third of the entire coffee production, making it by far the biggest producer worldwide for the last 150 years. In central Brazil, the extensive Cerrado savannah is interrupted by seemingly endless plateaus called Chapadas. They cover the states Goiás, Mato Grosso do Sul, Mato Grosso, Tocantins, and Minas Gerais, turning them into one of the largest coffee production areas in the world. Around Minas Gerais, farmers have started to concentrate on cultivating mainly specialty coffees. Well-defined seasons with hot, wet summers and pleasantly cool, dry winters favor coffee cultivation in this region.

The naming of „Santos“ is making reference to the port of Santos, from where coffees coming from different regions of the country are traditionally shipped. Coffees from Brazil are uniquely described in detail: NY 3/4 stands for „New York 3/4“. This refers to the maximum number of allowed defects according to the defect count method of the New York stock exchange. In this case, it allows for a maximum of 18 defects according to the methodology. Screen 14/16 defines the bean size. Strictly soft, good cup describes the cup profile - requiring a slightly smooth, a bit rougher, and consistent cup. The most common processing method in Brazil, used for about 90% of the Arabicas produced, is the dry process, correctly described as natural. The entire coffee cherry is first cleaned and then placed in the sun to dry in thin layers on the patios or dried by drying machines. Coffee plantations in Brazil often cover extensive areas of land, need hundreds of people to manage and operate them and produce vast quantities of coffee.

Smooth Nuts · Subtle Sweetness
Light Citric Acidity