

BRAZIL



Region

Sul de Minas

Producer

Various Fazendas

Altitude

700 - 1,350 masl

Variety

Various

Harvest Period

May - Sep

Classification

Screen 15/16

Processing

Natural

BRAZIL NATURAL ARABICA

SUL DE MINAS, NY 2/3, SCR 15/16, STRICTLY SOFT, FINE CUP

smooth • bakers chocolate • hazelnut • almond

Brazil's coffee production represents about one-third of the entire coffee production making it by far the biggest producer worldwide for the last 150 years. Both Arabica and Robusta are grown, the latter known as Conillon, whereas Arabica dominates with a growing share of ca. 80%. Among the most predominant coffee-producing regions are Bahia, Espirito Santo, Minas Gerais, and São Paulo.

This coffee comes from Sul de Minas. Situated in the southern part of the Minas Gerais state, this mountainous region is a major contributor to Brazil's coffee production, accounting for approximately 30% of the country's total coffee output.

Coffees from Brazil are uniquely described in detail: NY 2/3 stands for "New York 2/3" and refers to the maximum number of allowed defects according to the defect count method of the New York Stock Exchange. Screen 15/16 defines the bean size and strictly soft, fine cup describes the cup profile - requiring a smooth, consistent, and clean cup.

The most common processing method in Brazil is the natural process. In this method, whole coffee cherries are initially cleaned and then dried on patios under the sun or using mechanical drying machines. As a result, these coffees are characterized by their full body, subtle citrus notes, and fruity aromas.

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