



# BRAZIL

## Fazenda Dutra

### Ara | Orga. | Pulp. Natural

Our Ara Organic comes from Fazenda Dutra which is a family run farm in São João do Manhuaçu, owned and operated by the two brothers Ednilson and Walter. They were born on the farm and have been coffee producers all their lives – their father started the farm in the 1950s with one hectare, buying a second and third hectare from the farm's profits until he had grown his land to more than 1100 hectares. In September 1999, Jose passed away and left the farm to his sons Walter and Ednilson, who take very seriously their responsibility to their family and their father's legacy.

## REGIONAL

## QUALITY

**Country** Brazil

**Region** Minas Gerais

**Coffee farm** Fazenda Dutra

**Producer** Ednilson & Walter Dutra

**Ref. No.** P11310

**Coffee type** Arabica

**Grade** NY 2/3 ss fc

**Crop** 2024/25

**Harvest time** May – Oct.

**Harvest method** Picking

**Altitude** 950masl

**Varieties** Mundo Novo, Catuai

**Processing** Pulped Natural

**Soil type** Clay soil

**Certificate** Organic

## GREEN GRADING

**Moisture** 10.4%

**Odor** clean

**Colour** green

**Defects** 0-5 defects

**Screen Size** 14/16



**TOUTON**  
– SPECIALTIES COFFEE –

## CUPPING

### CUPPING SCORE

83 (TSP Q-Arabica Grader)

### CUP PROFILE

dark chocolate | nougat |  
red grape | roasted hazelnut

### ACIDITY

5

### BODY

5

### FLAVOUR

6

## ESPRESSO

### CUP PROFILE

blood orange | cocoa

### ACIDITY

6

### BODY

6

### FLAVOUR

5