

REGIONAL

QUALITY

Country Brazil
Region Cerrado Mineiro
Ref. No. P11359
Coffee type Arabica
Quality NY 2/3
Scr. 17/18 ssfc
Crop 2024/25
Harvest time Jul.-Sept.
Harvest method Picking
& Mechanical
Altitude 1100masl
Varieties Mundo Novo,
Catuaí and Caturra
Processing Natural
Soil type Laterite soil

GREEN GRADING

Moisture 9.3% Odor clean Colour green Defects 0-8 defects Screen Size 17/18





BRAZILToucan

Cerrado Natural

Brazil has been dominating the coffee market for over 150 years. As the largest coffee producer in the world, Brazil produces about one third of the world's total production.

Cerrado Mineiro is a region in the state of Minas Gerais, which is situated in the southeast of the country. The production in this region is high thanks to the relatively flat landscape and ideal climatic conditions. The coffee is known for its intense aroma and its nutty and slightly sweet cup profile.

CUPPING

CUPPING SCORE

83 (TSP Q-Arabica Grader)

CUP PROFILE

marzipan | milk chocolate | nougat | roasted hazelnut | white grape ACIDITY

5

BODY

6

FLAVOUR

6

ESPRESSO

CUP PROFILE

dark chocolate | caramel

ACIDITY

6

BODY

5

FLAVOUR

6