



# BRAZIL

## Fazenda Rio Brilhante

### Tropicana Natural

#### EXCLUSIVE

#### QUALITY

**Country** Brazil  
**Region** Cerrado Mineiro  
**Coffee Farm**  
Fazenda Rio Brilhante  
**Producer** Inácio Urban  
**Ref. No.** P11413  
**Coffee type** Arabica  
**Quality** NY 2/3 Scr. 16/18  
**Crop** 2024/25  
**Harvest time** May-June  
**Harvest method**  
Mechanical  
**Altitude** 1150masl  
**Varieties** Red Catuaí,  
Yellow Catuaí  
**Processing** Natural  
**Soil type** Clay soil

#### GREEN GRADING

**Moisture** 10.9%  
**Odor** clean  
**Colour** green  
**Defects** 0-4 defects  
**Screen Size** 16+



**TOUTON**  
— SPECIALTIES COFFEE —

Fazenda Rio Brilhante is located in the Pântano microregion of Cerrado Mineiro and spans approximately 1,600 hectares of coffee fields. Founded by Inácio Urban, it has gained recognition through impressive achievements: with 100% compliance with Rainforest Alliance standards, Rio Brilhante is among only three farms worldwide to have reached this distinction.

Moreover, the farm goes beyond Brazilian regulations by providing housing and meals for its workers and supporting schools throughout the western region of Minas Gerais. Its commitment to sustainability is reflected in practices such as composting, establishing wildlife corridors, and implementing innovative reforestation and soil remediation programs. As a result, it has transformed a once dry area into a model of ecological and agricultural excellence.

#### CUPPING

##### CUPPING SCORE

84 (TSP Q-Arabica Grader)

##### CUP PROFILE

milk chocolate |  
passionfruit | dried mango

#### ESPRESSO

##### CUP PROFILE

blood orange |  
dark caramel | hazelnut

##### ACIDITY

6

##### BODY

6

##### FLAVOUR

7

##### ACIDITY

6

##### BODY

6

##### FLAVOUR

6