



EXCLUSIVE

QUALITY

Country Brazil
Region Minas Gerais
Coffee Farm Fazenda Rio Brilhante
Producer Inácio Urban
Ref. No. P11212
Coffee type Arabica
Quality NY 2/3 Scr. 17/18
Crop 2023/24
Harvest time May-June
Harvest method Mechanical
Altitude 1150masl
Varieties Yellow Bourbon, Topázio, Red Catuaí, 785/15
Processing Natural
Soil type Clay soil

GREEN GRADING

Moisture 10.20%
Odor clean
Colour yellow
Defects 0-8 defects
Screen Size 17/18



TOUTON
— SPECIALTIES COFFEE —

BRAZIL

Rio Brilhante

Los Volcanes Natural

Los Volcanes Coffee is a leading producer and exporter of specialty coffee, focusing on organic, social, and regenerative agriculture. With a focus on positive social and environmental impact, they work closely with coffee farmers, including those in Brazil, to ensure fair treatment and support for local communities.

In 2019, the joint venture with Fazenda Rio Brilhante helped transform the farm from a local trader into one of the most recognized names in the industry. In 2020, the farm won first place at the Ethics & Traceability Award, which is given to farms for their commitment to and development of projects that help people, protect the environment, and promote responsible agricultural practices.

CUPPING

CUPPING SCORE
83.5 (TSP Q-Arabica Grader)

CUP PROFILE
roasted hazelnut | coca |
nougat

ESPRESSO

CUP PROFILE
dried fruit | cocoa

ACIDITY

6

BODY

7

FLAVOUR

6

ACIDITY

6

BODY

6

FLAVOUR

6