



BRAZIL TOUCAN CERRADO NATURAL

Cerrado Mineiro is a region in the state of Minas Gerais, which is situated in the southeast of the country. The coffee 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.



QUALITY

Country Brazil
Region Cerrado Mineiro
Climate Hot & moist summers,
mild & dry winters
Ref. No. P11010

Coffee type Arabica
Quality NY 2/3 Scr. 17/18 sffc
Crop 2022/24
Harvest time July - Sept.
Harvest method Hand & mechanical
Altitude 1100 masl
Varieties Mundo Novo, Catuaí & Caturra
Processing Natural
Soil type Laterite soil
Irrigation Drip irrigation

CUP PROFILE

biscuity | milk chocolate | roasted hazelnut |
cream | nougat | roasted almond

CUPPING SCORE

83 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 9,50%
Odor clean
Colour greenish
Defects 0-7 defects
Screen Size 17/18

ACIDITY

5

BODY

5

FLAVOUR

6

REGIONAL COFFEE