

REGIONAL

QUALITY

Country Brazil

Ref. No. P11278
Coffee type Arabica
Crop 2024/25
Harvest time Jul.-Sept.
Harvest method Hand & mechanical
Altitude 1100masl
Varieties Mundo Novo,
Catuaí and Caturra
Processing Natural
Soil type Laterite soil

Region Cerrado Mineiro

GREEN GRADING

Moisture 10.1% Odor clean Colour green Defects 0-7 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 Minero 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 82.5 (TSP Q-Arabica Grader)

CUP PROFILE

caramel | milk chocolate | nougat | red grape

ACIDITY

5

BODY

5

FLAVOUR

6

ESPRESSO

CUP PROFILE

milk chocolate | white grape

ACIDITY

5

BODY

5

FLAVOUR

6