



BRAZIL MOGIANA SS FC NATURAL 17/18

Notes: RYE TOAST, MALT, CHOCOLATE

ORIGIN INFORMATION

Grower: Producers from the Mogiana Region
Variety: Bourbon, Mondo Novo, Obata
Region: The Mogiana region, an area along the border of the states of São Paulo and Minas Gerais, Brazil
Harvest: May - August
Altitude: 800-1,200 Meters
Soil: Volcanic loam
Process: Full natural and dried in the sun and mechanical driers
Certification: Conventional

BACKGROUND DETAILS

As the world's largest coffee producer, Brazilian lots often come from larger estates that use highly mechanized processing strategies to manage larger volumes. The Mogiana region, split between the states of São Paulo and Minas Gerais, is the most renowned of three major Brazilian growing regions. This region has rolling hills and uneven terrain lending to farms that are small to medium in size. This particular lot comes from a cooperative system where producers typically have farms that average 60 acres in size. Our current offering is Fine Cup (FC) and Strictly Soft (SS), the highest cup category in the Brazilian coffee grading.