



BRAZIL ALTA MOGIANA NATURAL SS FC 15/16

Notes: PEANUT BUTTER, TOASTED RYE, COCOA POWDER.

ORIGIN INFORMATION

Grower: Producers organized around the Mogiana Region

Variety: Various

Region: The Mogiana region, an area along the border of the states of São Paulo and Minas Gerais, Brazil

Harvest: May - August

Altitude: 900-1,200 Meters

Soil: Volcanic loam

Process: Full natural and dried in the sun and mechanical driers

Certification: Conventional

BACKGROUND DETAILS

Regional 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.



Processing Details

Producers typically have farms that average 70 acres in size. Each producer cultivates and harvests their own cherries and places them on patios or mechanical driers to precisely dry to 11 percent moisture. Coffee is carefully stored until it is time for milling and export, which all takes place at the dry mill where traceability and quality control are carefully managed so each producer can be paid according to the quality of their coffee. This lot's preparation is Fine Cup (FC) and Strictly Soft (SS), the highest cup category in the Brazilian coffee grading.