



## **BRAZIL NATURAL SS FC 15/16 LOT 118**

Notes: PEANUT, BITTERSWEET CHOCOLATE, WHEAT TOAST

### **ORIGIN INFORMATION**

Grower: Producers from Brazil

Farm: Moinho

Variety: Yellow Bourbon, Mundo Nuovo, Obata

Region: Cerrado Region, Minas Gerais, Brazil

Harvest: April – September

Altitude: 850 - 1100 meters

Soil: Clay Minerals

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

Certification: Conventional

### **BACKGROUND DETAILS**

As the world's largest coffee producer, Brazilian lots often come in larger sizes with regional names. So, it becomes extremely helpful to understand regional nuances. The Cerrado region, the newest of three major Brazilian growing regions, has been building in reputation and production over the last few decades. Located between São Paulo and Brasilia, coffee in this



region is grown on high plateaus at elevations peaking just over 1,000 meters above sea level. The region also has relatively mild weather patterns providing a more predictable climate for processing coffee. Cerrado lots frequently come from large suppliers that use highly mechanized processing strategies to manage larger volumes. When the coffee is milled for export, the green beans are sorted by screen size and graded according to size and then cupped for quality. Our current offering is 15/16 bean size, Fine Cup (FC) and Strictly Soft (SS), the highest cup category in the Brazilian coffee grading system.