

Brazil Rio Verde Farm

Geographic Information

Origin	Serra da Mantiqueira Mountains, Brazil
Finca/Estate	Fazenda Rio Verde
Plant Varietal(s)	Yellow Icatu
Altitude	1,350m amsl
Rainfall	1,600mm pa
Harvest Period	April - October
Processing	Beans dried naturally in their hull
Storage	2013 Crop, Cuvée - Aged in Chestnut Barrels

About this Coffee

Fazenda Rio Verde is embedded in the Serra da Mantiqueira mountains. Surrounded by native forests, blessed with abundant waterfalls and beautiful trails, the farm is a true nature sanctuary where 60% of the land remains in its natural state to create the bio-diversity necessary for the cultivation of superb coffee in the remaining 40%. Predominantly formed by clay soils, the red latosols are rich in minerals which, coupled with the diverse flora provide an unparalleled nutrient and organic mattress on the slopes of the mountain. The unique micro climate of the mountains maintains mild temperatures (18-23 Degrees C) with a substantial rainfall to create the conditions of excellence for the growth of speciality coffees. This particular Varietal coffee is farmed exclusively on the Rio Verde Farm making it a fully traceable coffee offering, with abundant fragrance and sweetness.

Tasting Notes

An utterly amazing coffee the mouthfeel is truly sensational, this is a rich smooth creamy coffee that has a pronounced caramel taste and rich floral overtones. Every mouthful creates a new experience, a symphony of flavours emerge as the coffee swirls in your mouth from orchard fruits to berries, nuts and sweet spices, melons and citrus, they all appear from time to time and the acidity is refined and balanced. This is a coffee that every connoisseur should try at least once in their life. The coffee could stand to be heavily roasted and it would generate a big and bold coffee but much of the charm would be lost so it is recommended to roast between 220 and 230 deg C. At the lower end expect sweetness, citrus and melon, at the higher blueberries and plum.

