

Brazil - Sweet Cup

Geographic Information

Origin	Mogiana, Sul de Minas, Cerrado
Finca/Estate	Various
Plant Varietal(s)	Mundo Novo, Icatu, Acaia, Catuai, Tupi
Altitude	900-1,350m amsl
Rainfall	1,600mm pa
Harvest Period	May - August
Processing	Natural Process, Sun Dried in Hulls
Storage	2013 Crop, Cuvée - Ageing in Chestnut Barrels

About this Coffee

Brazil is the worlds largest producer of coffee and accounts for approximately one third of total world production. Obviously with this volume most of the coffee produced is of a commercial grade but Brazil does produce some very interesting Speciality Grade Coffees.

Our Brazilian sweet cup is designated NY 2/3 Scr 17/18 RFA which means it meets the Green Coffee Association of New York quality standards, the 2/3 code refers to defects permitted in the lot; a maximum of 9 secondary and 0 primary defects. Scr 17/18 indicates bean size is screened at 17/18 which is one screen size larger than 14/16 and an indication of higher quality. The RFA coding indicates the coffee is Rain Forest Alliance certified.

Coffee screen sizing is measured in mesh screens sized at 64ths of an inch, so 17/18 means between 17/64ths and 18/64ths of an inch or approximately 6.75mm-7.15mm

Tasting Notes

This medium bodied coffee is a delight it is nutty, sweet and has a rich caramel taste. The finish is very clean and a 'light medium' to medium roast (220-225 Deg C) is ideal. The coffee displays good balanced acidity, an abundance of orchard and tropical fruits then it is complimented by amazing milky chocolate tones. A wonderful entry to speciality coffee, not overly complex, just a really good smooth cup of coffee.

