



NAME:

Brazil Santos Sweet Combo 17/18

REGION:

Cerrado/Sul de Minas/Alta Mogiana

VARIETY:

Mundo Novo, Catuai, Paraiso

ALTITUDE:

900-1200m a.s.l.

PROCESS:

Natural

SCREEN:

17/18

CUPPING NOTES:

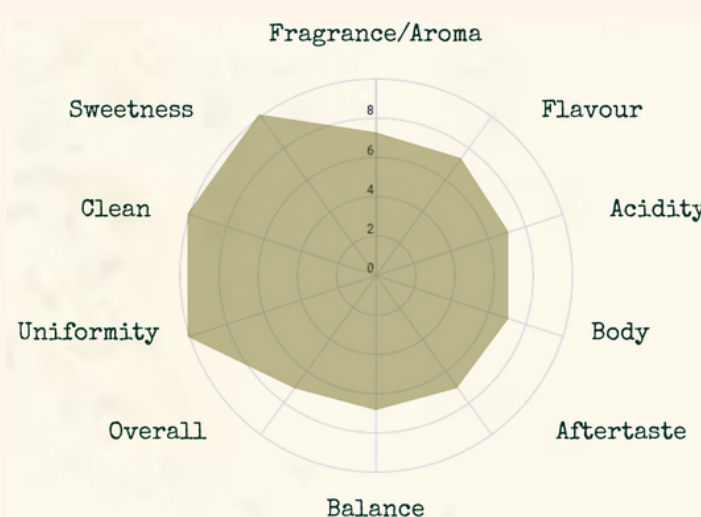
Milk Chocolate

SCA POINTS:

79.25

Nuts

CUPPING NOTES



With its uniform and balanced characteristics, Brazil Santos Sweet Combo delivers a satisfying cup with good sweetness and flavors of chocolate and nuts, catering to the preferences of coffee enthusiasts while providing an economical choice for roasters.



Brazil Santos Sweet Combo is a blend crafted in cooperation with growers and roasters, designed to offer high sweetness, creamy body, good level of acidity and a clean aftertaste, making it an economic yet flavorful choice for roasters, especially for blend applications with other-origin arabicas and robustas.

At Unroasted, We are extremely diligent in maintaining stability in the quality of our blends, guaranteeing to roasters that in every new delivery they will receive the same quality in terms of the physical characteristics and cup profile.

Having well-defined seasons - a hot, wet summer and a pleasantly dry winter - is a strong characteristic of the region. The coffee plantations are cultivated in areas with altitudes varying between 900 and 1100 meters, the result being high quality coffees with a unique identity and a well-balanced profile with low acidity.

Helping you make the best out of the beans!