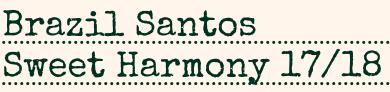
NAME:





region: Cerrado/Sul de Minas/Alta Mogiana	
altitude: 900-1200m a.s.l.	F
screen: 17/18	(
sca points: 79.25	(Ī
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variety: Mundo Novo, Catuai, Paraiso
process: Natural
cupping notes: Cocoa & Chocolate
Caramel & Nuts
Red Fruits & Brown Sugar

CUPPING NOTES

Featuring notes of cocoa, chocolate, caramel, nuts, red fruits. and brown Brazil sugar, Santos Sweet Harmony delivers a satisfying sensory experience, ensuring consistency and quality in every cup, making it an excellent choice for both single origin and blend applications, especially for those seeking an economical option without compromising quality.

UNROASTED



Brazil Santos Sweet Harmony is a blend crafted in cooperation with growers and roasters, designed to offer high sweetness, creamy body, and a clean aftertaste, making it an economic yet flavorful choice for roasters.

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. summer and wet а 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 wellbalanced profile with low acidity.

Helping you make the best out of the beans!