



NAME:

Brazil Alta Mogiana Jeriquara

REGION:

Alta Mogiana

VARIETY:

Mundo Novo, Catuai

ALTITUDE:

1000-1200m a.s.l.

PROCESS:

Natural

SCREEN:

17/18

CUPPING NOTES:

Cocoa & Chocolate

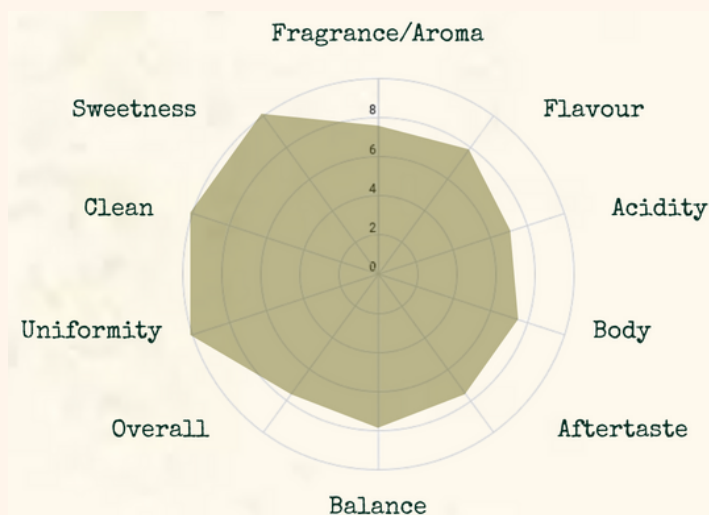
SCA POINTS:

82

Mango & Peach

Caramel

CUPPING NOTES



This delightful beans boast notes of cocoa, chocolate, caramel and yellow fruits like mango and peach with low, citric acidity, full body and smooth texture. The finish is sweet and lingering, with hints of caramel and dark chocolate, making each sip a true delight.



In the heart of the renowned Alta Mogiana region in Brazil, lies the picturesque municipality of Jeriquara, a key player in the country's rich coffee heritage. Situated amidst the rolling hills and lush landscapes, Jeriquara enjoys a privileged terroir characterized by its average altitude ranging between 900 and 1,300 meters. The tropical climate, with its average temperature of 20 degrees Celsius and hot, humid summers, creates optimal conditions for the cultivation of high-quality arabica coffees on a large scale.

At Jeriquara, farmers take care at every stage of the coffee production process. From selective harvesting to innovative drying methods, each step is executed with precision to ensure the highest quality beans. The result is an Unroasted Regional coffee that embodies the essence of Alta Mogiana - rich, flavorful, and imbued with the distinctive characteristics of the region's terroir.

Helping you make the best out of the beans!