



NAME:

Brazil Espirito Santo Mountains

REGION:

Espirito Santo, Bateia

ALTITUDE:

1100-1400m a.s.l.

SCREEN:

16up

SCA POINTS:

84.5

VARIETY:

Red Catuai

PROCESS:

Washed

CUPPING NOTES:

Red Fruits

Blackberries

Citric Acidity

CUPPING NOTES

This exceptional, washed process beans captivate the palate with notes of red fruits and berries, complemented by a well-rounded body and subtle citric acidity. The experience culminates in a long and sweet aftertaste, leaving you yearning for another sip.



The majority of coffee-producing properties in Espirito Santo are small, family-run enterprises, typically spanning between 4 and 20 hectares. Labor is often provided by family members, fostering a strong sense of community and tradition within the region. These farms are strategically situated at altitudes ranging from 900 to 1,400 meters above sea level. The high elevations, combined with the region's proximity to the ocean and the presence of vast forest parks, create an ideal microclimate for coffee cultivation.

With abundant rainfall throughout the year, Espirito Santo experiences multiple flowerings during the coffee crop cycle, culminating in the March flowering. This unique timing prevents Espirito Santo producers from participating in traditional competitions (like CoE), emphasizing the need for alternative ways to recognize and reward their exceptional coffees. We acknowledge the dedication of these farmers by offering a platform that values quality and sustainability with our Unroasted Regionals series, we aim to uplift Espirito Santo's coffee community and contribute to its continued growth and success.

Helping you make the best out of the beans!