



NAME:

Brazil Santos Fine Cup 17/18 CARBON NEUTRAL

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:

Cocoa & Chocolate

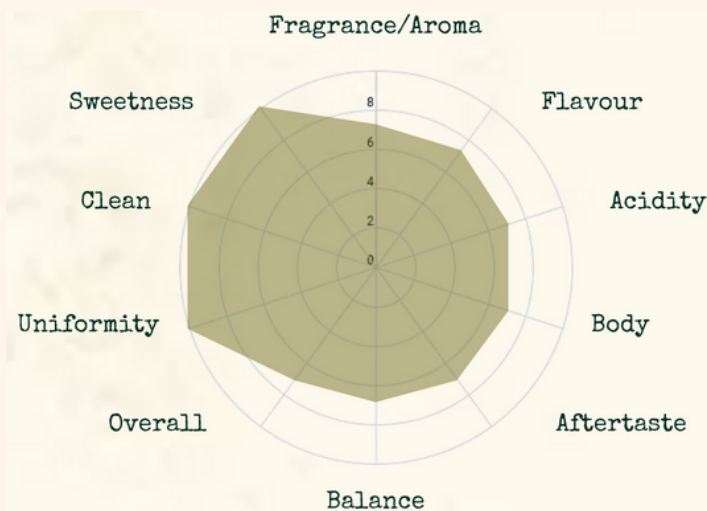
SCA POINTS:

79.25

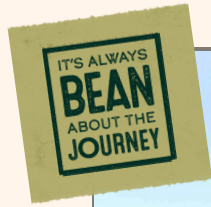
Caramel & Nuts

Brown Sugar

CUPPING NOTES



With a milky body and notes of chocolate and nuts, Brazil Santos Fine Cup delivers a satisfying sensory experience, making it an excellent choice for both single origin and blend applications, especially for those seeking an economical option without compromising quality.



Brazil Santos Fine Cup represents an economical yet reliable choice sourced as a blend from Brazil's Cerrado, Sul de Minas and Alta Mogiana regions.

Developed through extensive collaboration with roasters, this Specialty Blend (classified as Fine Cup SS NY2) offers a well-balanced profile suitable for various applications.

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!