

Brazilia Arabica Cerrado NY 2 scr. 17/18 Fine Cup

13 \$/kg

In stock 170pc. x 60kg, jute bag

Characteristics

| | |
|----------------------|---------------|
| Geography | South America |
| Screen | 17/18 |
| Processing | Dry |
| Package weight in kg | 60 |
| Grade | 82 |
| Product code | 7401 |

| Lot | Harvest | Grade | Descriptors |
|------|---------|-------|------------------|
| 0145 | 2024/25 | 82 | nutty, caramelly |

Country: Brazil

Location: Cerrado

Average altitude: 1000 meters above sea level

Harvest time: June - September

Supplier: CAFEBRAS

Specification: NY2 (up to 4 full defects per 300 g), fine cup

ROASTING & BLENDING

Degree roasting: from light to dark roast

Blends: a perfect balanced base coffee with intense flavour, body and sweetness

Cupping coffee sample:

A well balanced cup with intense flavour and body. Medium but mild acidity with soft round notes.

Flavour -floral ,nutty. Acidity- mild.Aftertaste-caramelly,toasty.



LOCATION OF COFFEE PLANTATIONS



