

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

13 \$/kg

In stock 302pc. 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



