

Brazil Arabica Mogiana NY 2 scr 17/18 Fine Cup

12 \$/kg

In stock 90pc. x 60kg, jute bag

Characteristics

Geography	South America
Screen	17/18
Processing	Dry
Package weight in kg	60
Grade	83
Product code	7300

Lot	Harvest	Grade	Descriptors
0954	2025/26	83	CHOCOLATE

Country: Brazil

Location: MOGIANA

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.

CLEAN, SWEET, BALANCED, CHOCOLATE, LONG, PLEASANT FINISH.



LOCATION OF COFFEE PLANTATIONS



