

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

0 \$/kg

Expected

Characteristics

Geography South America

Screen 17/18

Processing Dry

Package weight in kg 60

Grade 84

Product code 7402

Lot Harvest Grade Descriptors

0 2025/26 84 nutty, caramelly

Country: Brazil

Location: Cerrado

Average altitude: 1000 meters above sea level

Harvest time: June - September

Supplier: Cooxupe

Specification: NY2 (up to 4 full defects per 300 g), strictly soft, 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



Brasil |

Arabica unwashed NY 2 screen 17/18 strictly soft, fine cup

