

BRAZIL



Region

Sul de Minas

Altitude

800 - 1,100 masl.

Harvest Period

Apr - Aug

Classification

Screen 17/18

Processing

Natural

BRAZIL NATURAL ARABICA

SUL DE MINAS, NY 2, SCR 17/18, STRICTLY SOFT, FINE CUP, SELO AZUL

moderate acidity • medium body • dark chocolate • cocoa nibs • nougat

Brazil's coffee production represents about one-third of the entire coffee production making it by far the biggest producer worldwide for the last 150 years. Both Arabica and Robusta are grown, the latter known as Conillon, whereas Arabica clearly dominates with a growing share of ca. 80%. The description „Sul de Minas“ refers to the hilly region located in the south of Minas Gerais state, where this coffee is coming from.

Coffees from Brazil are uniquely described in detail: NY 2 stands for “New York 2” and refers to the maximum number of allowed defects according to the defect count method of the New York stock exchange and is the highest grade. Screen 17/18 defines the bean size as being the bigger among the Brazilian grades. Strictly soft, fine cup describes the cup profile - requiring a smooth, consistent and clean cup. The most common processing method in Brazil, used for about 90% of the Arabicas produced, is the dry process, also known as unwashed or natural.

The entire coffee cherry is first cleaned and then placed in the sun to dry in thin layers on the patios or is dried in drying machines. Coffee plantations in Brazil often cover immense areas of land, need hundreds of people to manage and operate them and produce huge quantities of coffee.

We invite you to try Selo Azul, a L+B special brand. It holds a sweet and chocolatey profile, ideal for espresso!

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