

Brazil RIACHO DOCE

CUP PROFILE

Notes of brown sugar, raisin and cream are enhanced by a smooth, buttery body and aromas of roasted almonds and caramel.

ABOUT THIS COFFEE

This coffee comes from a single estate, *Fazenda Riacho Doce* (or "sweet water stream") on the Vitoria da Conquista plateau, in the town of Barra do Choca, in the state of Bahia.

Ripe cherry was harvested during the day and taken to the washing station on the farm at the end of the afternoon, where it was de-pulped and left to rest in fermentation tanks for 12–15 hours. (In Brazil, washed coffees that undergo this fermentation step are referred to as "fully washed.") After fermentation, the beans were washed and sent to slowly dry in greenhouses.

ABOUT THE PRODUCER

Marinalva Ivo das Neves (*Nalva*, to her friends) took over her farm in 1986, after going through a divorce. She told us:

"In the beginning, I had a lot of difficulties, mainly because of a lack of financial resources and knowledge about how to handle the land. But I was always a curious lady ... I used to stop my car at unknown coffee plantations to get to know other farmers and see what they were doing. I also became a constant presence in technical meetings, lectures about coffee and started to read a lot of material about coffee. I guess that my curiosity and passion for coffee are what made my fate as a successful coffee grower, even while going through other difficulties beyond my control, such as adverse weather conditions and long cycles of low prices."

ABOUT THE REGION

Planalto da Bahia is a large plateau in the middle of one of the driest parts of the northern region of Caatinga. It's a diverse region, with small farms and large enterprises, and is known for a fully washed process done in fermentation tanks; combined with the terroir and special post-harvest process, it results in a very unique cup.

The region's microclimate impacts the coffee trees' behavior, production cycle, harvest and post-harvest processes. The harvesting starts later than in other regions, and abundant rains encourage multiple flowerings, which results in uneven maturation and means the harvesting must be done carefully by hand.



Region:
Planalto da Bahia

Altitude:
960 meters ASL

Producer:
Marinalva Ivo das Neves

Varieties:
Yellow and red Catuai

Processing:
"Fully washed," dried in greenhouses

Harvest:
June 2017



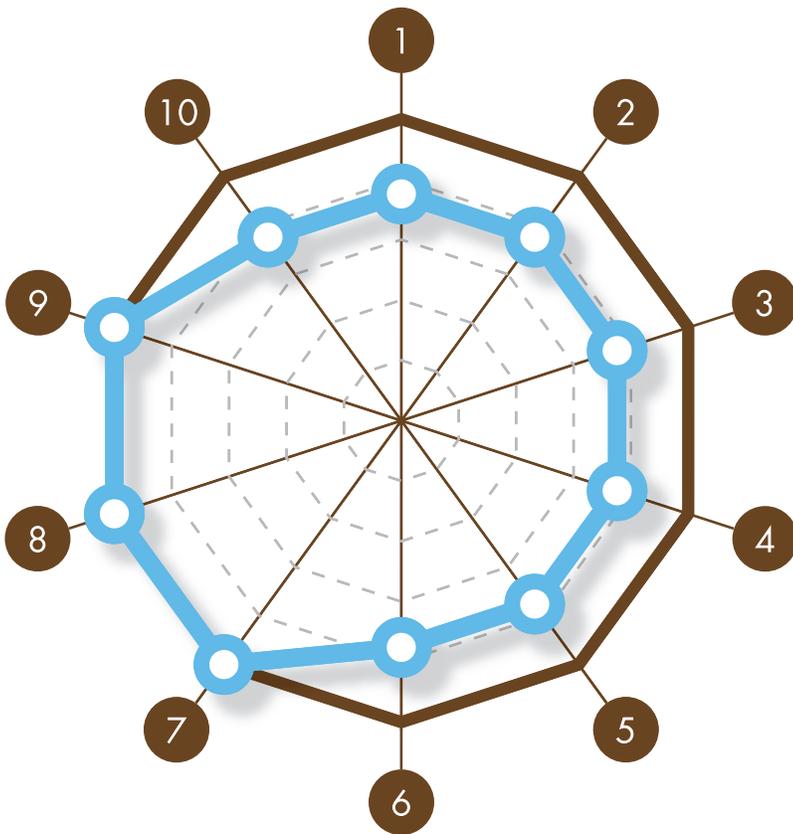
Brazil

Riacho Doce

FROM OUR TEAM IN BRAZIL

“Traditionally, girls weren’t trained to succeed their parents in coffee, and women in the industry still face challenges, especially in rural areas. But we do see that changing, and Brazil is becoming more open and welcoming to women producers. Nalva, because of her spirit and work ethic, enjoys a lot of status and respect in her community. She recently joined the Volcafe Way program and, given how eager she is for advice, we’re all excited to see the changes that result over the next few years.”

- FLAVOR** Brown sugar, raisin, nougat
- BODY** Creamy
- AROMA** Nutty, buttery
- ACIDITY** Mild



- 1 **7.50** FRAGRANCE/AROMA
- 2 **7.50** FLAVOR
- 3 **7.50** AFTERTASTE
- 4 **7.50** ACIDITY
- 5 **7.50** BODY
- 6 **7.50** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **7.50** OVERALL

Moisture: 12.2% on offer sample