

Brazil SERRA DO SALITRE

CUP PROFILE

A sweet, nutty cup, with notes of cane sugar, lemongrass and milk chocolate, a medium acidity and the medium body you want in a Brazil.

ABOUT THIS COFFEE

This coffee comes from Fazenda Regional 1, an estate owned by Rogério Machado Arantes.

Ripe coffee cherries were mechanically harvested and sent to the washing station on the farm. They were cleaned, mechanically depulped, scrubbed of all mucilage and sent through a centrifuge to remove any excess water. (In Brazil, washed coffee that doesn't spend time in a fermentation tank is called "semi-washed.") Next, they were sent to patios to slowly dry in the sun and later were finished in mechanical dryers, to ensure consistency.

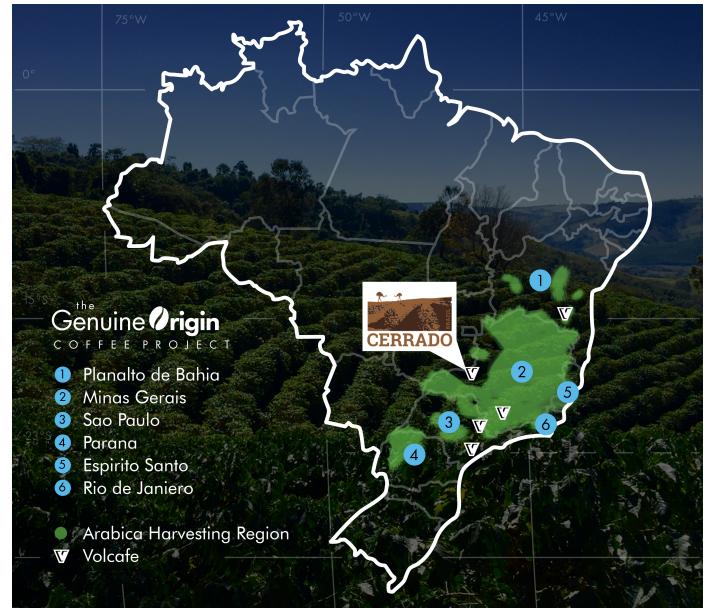
The dried parchment rested in wooden boxes for at least 30 days and then was mechanically hulled and stored in a nearby warehouse. Genuine Origin's team in Brazil then purchased the coffee and reprocessed it, using screen-size separators and color and density machines.

ABOUT THE REGION

Cerrado, the newest coffee region in Brazil, was shaped by two important events. In 1975, the "black frost" devastated plantations in Paraná—at the time, the largest coffee-producing region in Brazil—while in western São Paulo, coffee plantations were struggling against an intense roundworm infestation. These events brought Brazil's coffee industry to its knees.

Farmers set out in search of new areas to develop and arrived in Cerrado—an underdeveloped area with poor, acidic soil—just as a government effort was underway to understand the area's soil and whether it might someday be a major food producer. Simple, inexpensive solutions wound up being effective and coffee plants adapted well to the climate, which includes a dry season that aligns perfectly with the harvest. Today, coffee is grown here in 55 towns and across 210,000 hectares.

Cerrado de Minas, in the northwest of the state of Minas Gerais, is a vast, slightly wavy plateau that makes mechanized farming possible. Altitudes here extend from 900 to 1,250 meters above sea level (ASL).



Regions:

Cerrado de Minas, in the state of Minas Gerais

Altitude:

950 meters ASL

Producer:

Rogério Machado Arantes

Varieties:

Catuai, Icatu, Tupi, Acauã, eIBC12

Processing:

"Semi-washed," dried on patios and in mechanical dryers.

Harvest:

May–June 2017



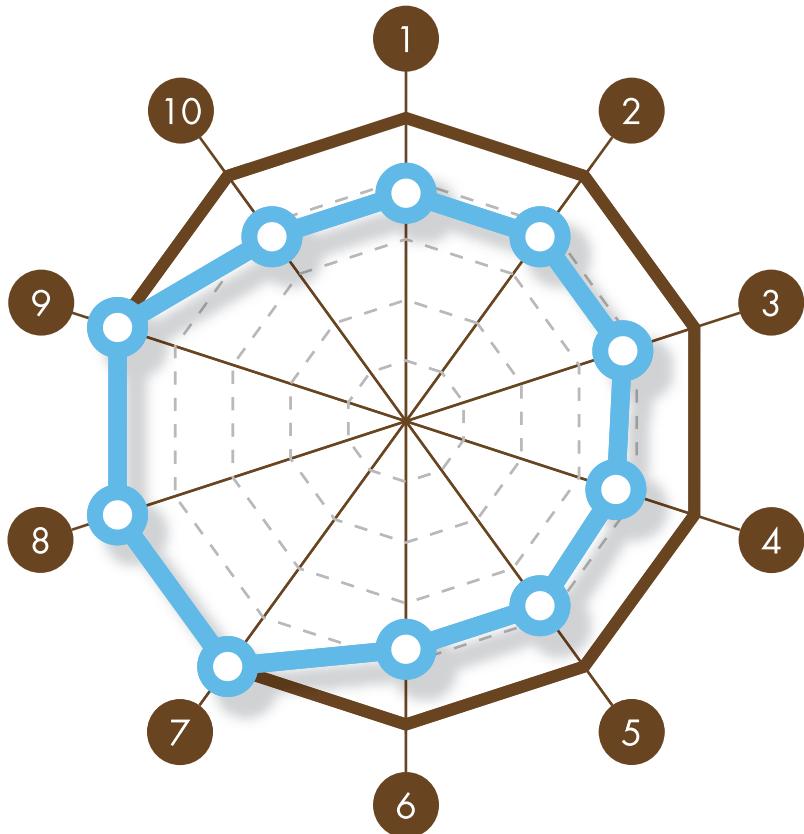
Brazil

Serra do Salitre

FROM OUR TEAM IN BRAZIL

"Our Volcafé Way team works with this producer, providing technical advice and trainings on good agricultural practices. We found this coffee to have a mild, citric acidity, a sweet, nutty (caramel, hazelnut) aroma and a high sweetness, with dried fruit and chocolate notes."

FLAVOR	Cane sugar, lemongrass, milk chocolate
BODY	Medium
AROMA	Sweet, nutty
ACIDITY	Medium



1	7.50	FRAGRANCE/AROMA
2	7.50	FLAVOR
3	7.50	AFTERTASTE
4	7.25	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: 9.7% on pre-shipment sample