

Mata de Minas 17/18 Pulped Natural

Pulped Natural Green Coffee Beans |
Genuine Origin

The pulped natural process, locally known as Cereja Descascado, was pioneered in Brazil around 20 years ago. The method lies at the intersection of natural and washed processing. Instead of drying the cherries in their whole form – which takes longer – or washing away all the fruit matter – which takes more effort – the pulped natural process only removes some pulp. The pulped natural method leaves a thin layer of mucilage on the beans before setting the coffee out to dry.

Pulping the cherries before drying brings up the acidity content that leans towards the citric spectrum, with delicate floral fragrances and lighter body. The thin mucilage layer that coats the beans during the drying process not only protects them from exposure and defects but also adds some sweetness and a variety of flavor nuances to the coffee. These include sugar cane, milk chocolate, and hazelnut with an overall rich flavor and clean cup profile. Brazil Pulped Natural coffee is very versatile and suits any blend composition by enhancing all attributes while keeping the flavor profile well balanced.

Origin

Brazil

Region

Minas Gerais

Producer

Volcafe Santos, Various
Smallholders

Processing

Pulped Natural

Harvest Schedule

July - September

Variety

Catucai, Catuai Red and
Yellow, Yellow Bourbon

Altitude (MASL)

1200

