

MATA DE MINAS PULPED NATURAL NY2/3 SC 17/18 SSFC

BRAZILIAN GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Minas Gerais, Brazil

PRODUCER

Various smallholders &
Volcafe Santos

PROCESSING

Pulped Natural

HARVEST SCHEDULE

July - September

VARIETY

Catucai, Catuai Red and
Yellow, Yellow Bourbon

ALTITUDE (MASL)

1200

Coffee Background

Brazil's massive coffee production volume is made possible by the country's relatively flat terrain and distinct wet and dry seasons. That means huge amounts of cherry can quickly be harvested and processed with the natural method. However, Brazil has made a name for itself with the pulped natural process, and the outstanding results that come with it.

The pulped natural process, locally known as Cereja Descascado, was pioneered in Brazil around 20 years ago. Pulped natural lies at the intersection of natural and washed processing. Instead of drying the cherries whole - which takes longer - or washing away all the fruit matter - which takes more effort - the pulped natural process only removes some pulp.

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.

Brazil Pulped Natural coffee is versatile and suitable for any blend composition because it enhances all attributes while keeping the flavor profile well balanced.

Genuine  origin

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