

BRAZIL



Region

Mogiana

Producer

Smallholder farmers

Altitude

200 - 800 masl.

Variety

Mainly Caturra and Catuai

Harvest Period

Mar - Oct

Classification

Screen 17/18

Processing

Natural



BRAZIL NATURAL ARABICA

MOGIANA NY 2, SCR 17/18, STRICTLY SOFT, FINE CUP, COLINA SOAVE

sl. citric • smooth • dark chocolate brownie • hazelnut

Coffee production in Brazil represents about one-third of the entire global coffee production, making it by far the largest producer worldwide for the last 150 years. In central Brazil, the extensive Cerrado savannah is interrupted by seemingly endless plateaus—called Chapadas—that span the states of Goiás, Mato Grosso do Sul, Mato Grosso, Tocantins, and Minas Gerais. These regions together form one of the largest coffee production areas in the world. Coffee plantations in Brazil often cover vast areas of land, require hundreds of people to manage and operate them, and produce enormous quantities of coffee.

This coffee has been produced in the Mogiana region, located in northeastern São Paulo. The region takes its name from the Mogiana Railroad Company, built by several coffee farming families in the area to transport coffee to the coast in 1883. Coffees from Brazil are uniquely described in detail: "NY 2" stands for "New York 2" and refers to the maximum number of defects allowed according to the defect count method of the New York Stock Exchange, making it the highest grade. "Screen 17/18" defines the bean size—this coffee has larger beans compared to other Brazilian grades. "Strictly soft, fine cup" describes the cup quality, which requires a smooth, consistent, and clean profile.

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. During this process, the entire coffee cherry is first cleaned and then dried under the sun in thin layers on patios or using drying machines.

We invite you to try "Colina Soave", a List + Beisler selection. This coffee offers a round and chocolatey profile, making it ideal for espresso or blends.

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