



Brazil Araponga Natural

black plum - milk chocolate - floral

SOUTH AMERICA



Producer: Regional Blend



Region: Araponga, Minas Gerais



Cultivar: Red and Yellow Catuai,
Catucaí



Processing: Natural



Elevation: 950 - 1400 MASL



Harvest: April - July



Moving Parchment on Patio



African Drying Beds in Araponga



We are proud to have partnered with our sister office in Brazil, Bourbon Specialty in order to bring you examples of some of the best and most well known growing regions in Brazil. Araponga is a region you may not have heard of, however it is a part of the very famous Matas de Minas growing region in Minas Gerais state. The municipality of Araponga refers to the higher elevations in mountains that surround the Matas de Minas region.

Araponga produces mainly naturally processed coffees, however there are some honeys to be found. This particular lot is a natural process and was selected because we felt that this process best identified the region in the cup. One huge factor that separates Araponga from the majority of Brazil is that most of the growers here hand pick and/or implement very selective cherry picking.

The farms in this area primarily dry on concrete patios, however raised African drying beds are also seen here.

This coffee has deep fruit characteristics that are very juicy, balanced with chocolate undertones and floral and citric overtones. All of this make a very complete and complex cup.

Atlantic Specialty Coffee, Inc.
Specialty Green Coffee Importers
atlanticspecialtycoffee.com

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