



Brazil Pocos de Caldas Natural

citrus - green apple - caramel

SOUTH AMERICA



Producer: Regional Blend



Region: Pocos de Caldas, Minas Gerais



Cultivar: Yellow Bourbon, Catuai, Catucaí



Processing: Natural



Elevation: 1000 - 1300 MASL



Harvest: April - July



Ripe Pocos de Caldas cherries



View from a Pocos de Caldas farm



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. This coffee hailing from Pocos De Caldas in south western Minas Gerias state is a great example of regional characteristics.

Pocos de Caldas produces about 20% honey coffees, and 80% natural coffees. This particular lot is a natural process and was selected because we felt that this process best identified the region in the cup.

These farms use a variety of equipment for processing from simple machinery to very modern methods of harvesting, sorting and pulping. The farms all implement African drying beds, green houses and mechanical dryers for consistency and proper drying.

We love this coffee for its balance, citrus and green apple forward flavors.