

(GrainPro)



Brazilian coffee can be a significant component in a roaster's menu, especially if they use it in their espresso blend. Traditionally, most espresso recipes have included Brazil due to its characteristics: low acidity, high body, creamy, caramel, and chocolate notes, with a significant amount of sweetness.

The Serra Negra coffees come from Mogiana region in the state of Minas Gerais, one of Brazil's most important coffee regions. The lots are collected from various producers that fit a specific flavor and quality profile for us.

For more information on Brazilian coffee production and their various growing regions, [click here](#)

ID# 6919

Origin	Brazil
Region	Mogiana
Farm	Various Producers
Variety	Yellow Bourbon
Altitude	1000-1400masl
Proc. Method	Natural

Gallery (GrainPro)

