



This decaf offering from Brazil was sourced by cup quality, highlighting the classic profile of a Natural from Brazil (chocolate and caramel, nuts, lemon acidity) while also being able to withstand the natural water-based decaffeination process.

For more information about coffee production in Brazil, visit our Brazil Origin Page.

ID# **11237**

Origin Brazil

Region Carmo de Minas,

Minas Gerais

Farm Various smallholder

farmers

Icatu, Acacia, Yellow

Bourbon, Yellow

Variety Catucai, Yellow

Caturra

Altitude 900–1200 masl

Natural, water-

Proc. Method processed

decaffeinated

The Cup

" Mild caramel and toffee flavors with citric acidity."



Gallery MWP - Serra Negra

