



Natural

Serra Negra is a Brazilian profile that we have developed with our export partner Bourbon Specialty. The name *Serra Negra* is a mark we created with them nearly 20 years ago, and it has been a staple of our coffee offerings ever since.

This coffee typically scores between 82–84 points on the cupping table, with notes of milk chocolate, mild citrus, and clean nuts. This coffee is milled at a state-of-the-art processing facility in Pocos de Caldas, which results in much better green prep than most standard Brazilian coffee. This coffee is usually a blend from South Minas, and at times also includes coffee from Cerrado and Matas de Minas. This is a great workhorse Brazilian coffee, and the reasonable price makes it a staple for many customers blends.

For more information about coffee production in Brazil, visit our [Brazil origin page](#).

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Origin	Brazil
Proc. Method	Natural

Gallery Natural

