

Natural (SC Bags)



Serra Negra is a Brazilian profile that we have developed with our export partners in Brazil. The name *Serra Negra* is a mark we created about 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](#).

ID# 11151

Origin	Brazil
Region	South Minas
Farm	Multiple farms
Variety	Bourbon, Typica, Catuai
Altitude	900–1200 masl
Proc. Method	Natural

The Cup

"Soft and sweet with tart citric acidity and a creamy mouthfeel; savory fruit, almond and lemon flavor."



Gallery Natural (SC Bags)

