



# Pulped Natural Yellow Bourbon - Fazenda Laranjal (GrainPro)



For pictures of Laranjal Farm click [here](#)

Brazil produces about 1/3 of the total world coffee production hence the importance in the global setting. A record harvest will make the coffee market tank while a significant frost will make it rally. This is one of my favorite origins to visit and it is very different than most. The food is great, there is modern infrastructure, and the Euro-Latin vibe is awesome!

Brazilian coffee can be a significant component in a roaster's menu specially 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 Yellow Bourbon coffees come from Mogiana region in the state of Minas Gerais, one of Brazil's most important coffee regions. They are estate specific coffees from farms which have made it numerous times into the Cup of Excellence auction. These coffees will be a step-up from your traditional Brazilian profile.

**In the cup:** higher citric acidity, fruit and chocolate notes, and more sweetness

ID# 7191

Origin	Brazil
Region	Poços de Caldas, South of Minas
Farm	Laranjal Farm
Variety	Yellow Bourbon
Altitude	1250 masl
Proc. Method	Pulped Natural





which will produce complex cups and espresso.

-Piero Cristiani



## Gallery

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