

Pulped Natural Yellow Bourbon - Fazenda Sertaozinho (GrainPro)



José Renato Gonçalves Dias manages the Fazenda Sertaozinho in an ecological manner with the objective of preserving the life of the fertile soil for years to come. Every step from planting to drying is all done by hand. This process allows for a selective harvest by only hand-picking the ripe cherries. Such care shows in the cup!

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

ID# 7308

Origin	Brazil
Region	Sul de Minas
Farm	Fazenda Sertãozinho
Variety	Yellow Bourbon, Mundo Novo
Altitude	1000-1300 meters
Proc. Method	Natural. Dried on patios.



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 which will produce complex cups and espresso.



-Piero Cristiani

Gallery

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