

# Pulped Natural Yellow Bourbon (GrainPro)



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. These coffees will be a step-up from your traditional Brazilian profile.

Brazil produces about 1/3 of the total world coffee production (including Arabica and Robusta) 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!

**In the cup:** higher citric acidity, fruit and chocolate notes, and more sweetness which will produce complex cups and espresso.

— Piero Cristiani

ID# 7320

|              |                   |
|--------------|-------------------|
| Origin       | Brazil            |
| Region       | Mogiana           |
| Farm         | Various Producers |
| Variety      | Yellow Bourbon    |
| Altitude     | 1000 – 1400 masl  |
| Proc. Method | Pulped natural    |



For more information about coffee production in Brazil, Visit our [Brazil Origin Page](#).

## Gallery

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