



Fine Cup Arabica NY2/3

Region: Cerrado Mineiro

Variety: Blend

Process: Natural

Altitude: 1200 m

Profile: Caramel, lime, orange, hazelnuts

Score: 81





CERRADO MINEIRO

ABOUT THE FARM

Cerrado Mineiro, located northwest of Minas Gerais, has a well-defined climate, with hot, rainy summers and dry, mild winters, favoring uniform development of coffee cherries, resulting in a high-quality cup. Producers in this region do big business. The farms are like an industry, so the lots have many bags with the same profile.

This region is in the northwest of the State of Minas Gerais. The history of coffee dates back to when producers in traditional coffee regions had to seek new locations outside the frost-incidence areas, mainly in Parana, which suffered a lot from frost.

With an innovative and sustainable approach, Cerrado Mineiro stands out for having the country's largest certified area of regenerative coffee farming, with almost 30 thousand hectares adopting practices that preserve the environment.

in Europe, the United States, and Asia.

Authentic Cerrado Mineiro coffee has intense aromas ranging from caramel to nuts, with delicately citrusy acidity and a lasting chocolate flavor, usually sweeter than other regions.

Due to the primarily flat plateau, it's mainly used mechanically harvesters' machinery in this region. It's fair to say that it's easier to grow coffee in Cerrado. On the other hand, having an irrigation system is necessary, as the region has suffered from droughts in recent years, compromising productivity.

Topography: high altitude plateau;

Altitude: 900 to 1 200 meters;

Soil: latosol red.

