



Very Good Cup NY3/4 Big Bag

Region: Alta Mogiana

Variety: Catuai, Mundo Novo, Obata

Process: Natural

Altitude: 1000 - 1200 m

Profile: Caramel, almonds, nutty, dark chocolate, low
acidity

Score: 80





Alta Mogiana

ABOUT THE REGION

Alta Mogiana is one of Brazil's most traditional coffee-growing regions, with over 100 years of coffee cultivation history. Located across parts of São Paulo and Minas Gerais, the region features mountainous terrain at 800–1,100 meters altitude, fertile soil, and a mild climate that allows slow, even fruit ripening.

Italian immigrants helped establish Alta Mogiana as a center for high-quality coffee production. Today, the region is known for specialty coffees with intense aroma, bright acidity, and distinctive flavor.

The Alta Mogiana Specialty Coffee (AMSC) association supports producers through quality control, sustainable practices, and post-harvest improvement while preserving the region's coffee identity. With balanced rainfall, cool mountain conditions, and a strong coffee tradition, Alta Mogiana remains a leading reference for Brazilian specialty coffee worldwide.



Regarding the quality description of Brazilian coffees, it is used the NY method of classification: NY3 / 4 are no more than 19 visible for a 300 g sample.