Fine Cup 16/18
Fazenda Galicia

Region: Cerrado Mineiro

Variety: Catucai 24/137

Process: Natural

Altitude: 960 m

Profile: Chocolate, caramel, smooth body. SCA 83







Cerrado Mineiro

Coffee from Cerrado Mineiro has an intense flowering time and uniform ripening as a result of perfect climatic conditions.
Climatic characteristics are generally hot, humid summers and mild to dry winters. Ideal temperature range for the growth of Arabica varieties. The Cerrado Mineiro region is in the northwest of the State of Minas Gerais. The history of coffee in the Cerrado Mineiro Region dates to a time when producers in traditional coffee regions had to seek new locations outside the area of frost incidence in the past. Authentic Cerrado Mineiro coffee has intense aromas ranging from caramel to nuts, with delicately citrusy acidity and a long-lasting chocolate flavor.
Topography: High altitude plateau
Soil: Latossolo red