CERRADO 17/18

Farm: Fazenda Corrego Lenheiros
Altitude: 900 - 1100 meters
Variety: Blend Catuai & Mundo Novo
Process: Natural
Harvest: June/2026
Profile: Caramel, cocoa, nuts, delicate coffee, clean, sweet, oily body, bright acidity. SCA 83







CERRADO MINEIRO REGION

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