



# OKRO ROASTERY

## BRAZIL MOGIANA

**LOCATION:** Magiana

**ELEVATION:** 900-1,200 M.A.S.L.

**PROCESSING:** Natural

**VARIETY:** Red catuai

## MORE INFO

This is a blend from the main coffee-producing region of Brazil, Mogiana. This region is one of the leaders in coffee production in the country and consistently delivers quality coffee in large volumes.

The classification of this coffee is NY2, which means that coffee contains less than 6 defects per 300 grams. Also, only the largest grains fall into our lot, screen 17/18. The profile of the cup of this coffee is characterised as a strictly soft fine cup, that is, a soft, pleasant sweet cup. We strive to supply high-level coffee and for this we have established quality control. It is made at the stage of lot confirmation, which is checked at the Kookaburra office laboratory in Switzerland.

The most cultivated varieties that we find in this region are: Catuai, Bourbon, Mundo Novo and Topazio. The main characteristics of coffee are creamy and velvety body. It has a bright citric aroma with soft notes of chocolate and nuts, medium and balanced acidity. It has a long aftertaste with caramel sweetness and notes of milk chocolate.

