



Collection: Terras	Crop year: 2022-23
Process: Traditional Natural	SCA Score: 82
Species: Arabica	Format: 60.00 kg Grain Pro
Altitude: 1,205 m.a.s.l.	Profile: Chocolaty
	Primary flavour note: Yellow fruits
	Status: Sold out

Mare Blue is produced by a cooperative that works in direct trade activities, which allows small producers access to international markets. Its coffees have been ranked in international competitions among the best coffees in Brazil. For more than 50 years, the producer and founder of the cooperative and his children have been contributing to sustainable development throughout the region, providing the domestic and foreign markets with a standard of excellence and quality recognised by all its customers.

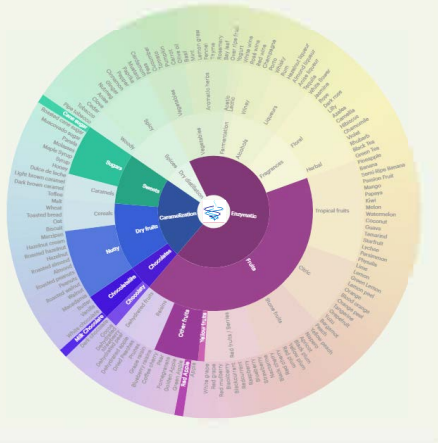
Descriptors Wheel

Subgroup

Chocolatelike, Nuts, Sugars, and Other fruits

Aroma/Flavor

Cane sugar, Milk chocolate, and Red apple



Specs sheet

Process Traditional	Colour Yellowish Green
Process type Traditional Natural	Moisture (ISO 6673) 9.80 %
Screen size 16/19	Water activity 0.55

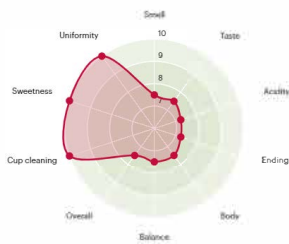
About the process

- Cherries received
- Outdoor drying

Cupping Data

Attributes

Smell	7.50
Taste	7.50
Acidity	7.25
Ending	7.25
Body	7.50
Balance	7.50
Overall	7.50
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	82.00



ACIDITY



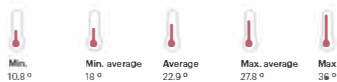
BODY



Agron 65 - Light Medium	Sample roasting 8 min	Cupping Data 21/09/2023	Grammage 12 g	Milliliters 200	Sample grinding Cupping - between 600 and 800 microns
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Weather

Annual temperature in °C



Days with adverse weather



Annual rainfall

1687.5 mm