

Coffee San Rafael

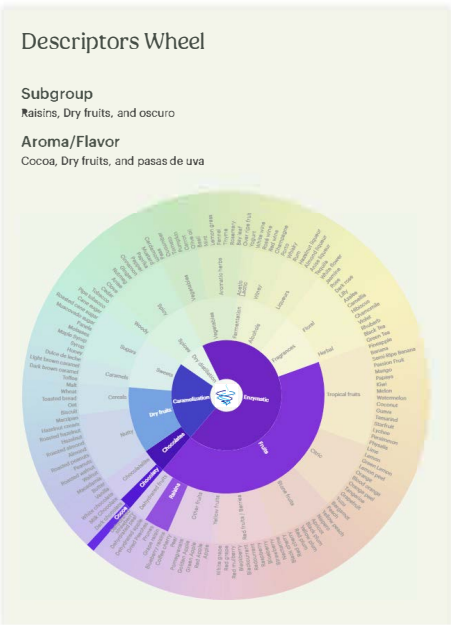
Origin: Brazil

Region: Cerrado Mineiro



Collection: Terras	SCA Score: 80.75
Process: Traditional Natural	Format: 60.00 kg Grain Pro
Species: Arabica	Profile: Chocolate
Varieties: Catual and Mundo Novo	Primary flavour note: Cocoa
Altitude: 800-1,300 m.a.s.l.	Status: Sold out

The export company with which we work with our coffee from Brazil, San Rafael, offers solutions to coffee growers, creating value for their business in the Cerrado Mineiro Region. Its values are ethics, excellence, transparency, sustainability and solidarity with producers and with the production of its coffees. One of its goals is to provide even more quality in the preparation of its products for both large and small batches and to produce higher quality coffees, always surpassing itself.



Specs sheet

Picking method Mechanical - Selective	Colour Greenish Yellow
Process Traditional	Moisture (ISO 6673) 10.50 %
Process type Traditional Natural	Water activity 0.54
Screen size 17/18	

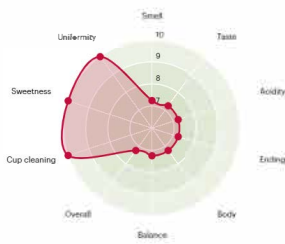
About the process

- Cherries received
- Outdoor drying

Cupping Data

Attributes

Smell	7.25
Taste	7.25
Acidity	7.25
Ending	7.25
Body	7.25
Balance	7.25
Overall	7.25
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	80.75



ACIDITY

Intensity: Low

Type: Sweet, Lactic, Citric, Phenolic, Estery, Astringent

BODY

Intensity: Medium

Tactile: Creamy, Watery, Chewy, Gummy, Heavybody, Watery, Silky

Agtron 65 - Light Medium	Sample roasting 8 min	Cupping Data 24/11/2023	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

