

# BRAZIL

## NY 2/3, SCR. 17/18, SS FC, LORO MOGIANA

Located along the border between São Paulo and Minas Gerais, Mogiana is one of Brazil's most traditional and recognized coffee-growing regions. With elevations ranging from 800 to 1,200 meters, its rolling hills and mild climate create ideal conditions for cultivating Arabica coffee. The region's deep, red volcanic soils are rich in minerals and ensure balanced nutrition for the coffee trees, contributing to Mogiana's reputation for clean, well-structured cups with a naturally sweet profile and smooth body. Coffee cultivation here dates back to the late 19th century, and generations of family farmers have preserved a legacy of quality and consistency. Today, Mogiana remains a symbol of Brazil's coffee heritage, where tradition and terroir meet in every harvest.

### CUP PROFILE

milk chocolate | roasted hazelnut | dark caramel | nougat

Acidity	6	<div style="width: 60%;"></div>
Body	6	<div style="width: 60%;"></div>
Flavour	6	<div style="width: 60%;"></div>

### CUP PROFILE ESPRESSO

bittersweet chocolate | orange zest

Acidity	6	<div style="width: 60%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	7	<div style="width: 70%;"></div>



## REGIONALS

### QUALITY

<b>Country</b>	Brazil
<b>Region</b>	Mogiana
<b>Ref. No.</b>	P11658
<b>Coffee Type</b>	Arabica
<b>Quality</b>	NY2/3, Scr. 17/18, SS FC, Loro Mogiana
<b>Crop</b>	2025/26
<b>Harvest Time</b>	April - June
<b>Harvest Method</b>	Picking & Mechanical Harvest
<b>Altitude</b>	1000 m
<b>Variety</b>	Blend
<b>Processing</b>	Natural
<b>Soil Type</b>	Volcanic soil
<b>Packaging Type</b>	59,00 KG/Bag Grain Pro

### GREEN GRADING

<b>Moisture</b>	10,80%
<b>Odor</b>	clean
<b>Color</b>	green
<b>Defects</b>	0-8 Defects
<b>Screen Size</b>	17/18

### CUPPING SCORE

82,50 (TSP Q-Arabica Grader)