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

cocoa nibs | cream | dark caramel | nougat

Acidity	5
Body	5
Flavour	6

REGIONALS

QUALITY

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

GREEN GRADING

Moisture 10,50%
Odor clean
Color green
Defects 0-7 Defects
Screen Size 17/18

CUPPING SCORE

82,75 (TSP Q-Arabica Grader)

TOUTON Specialties GmbH | Steinhoeft 5-7 | 20459 Hamburg
+49 (0) 40 334 693 100 | info.specialties.coffee@touton.com

touton
SPECIALTY COFFEE