BRAZIL

FAZENDA CONGONHAS, NY2/3, SCR. 14/16, SS FC



This natural-processed lot comes from the Cerrado region of Brazil, grown at 980 metres on clayey soils that suit mechanization and modern agricultural technology. The farm is certified by Rainforest Alliance and Certifica Minas.

Lázaro was the first in his family to grow coffee. It began as a way to diversify his work as a fuel businessman, but his love of coffee grew into his great passion. He lives by one principle: whatever you do, do your best. Today 70% of his production is specialty coffee, the result of careful work from seedling selection to post-harvest. His son Gustavo, the second generation, shares that passion and focuses on the details of the process.

Over the past five years, the farm has moved to a regenerative model, using soil cover, biological crop protection and organic fertilizer made from its own processing residues. The family also supports local education and inclusion...

CUP PROFILE

light caramel | milk chocolate | nougat

Acidity	5
Body	5
Flavour	6

EXCLUSIVES

QUALITY

Country Brazil
Coffee Farm Fazenda Congonhas
Producer Gustavo Ribeiro
Ref. No. P11915
Coffee Type Arabica
Quality Scr. 14/16
Crop 26/27
Harvest Time June
Harvest Method Mechanical Harvest
Altitude 940 m
Variety Mundo Novo
Processing Natural
Soil Type Clay soil
Packaging Type 60,00 KG/Bag Pantera bags

GREEN GRADING

Moisture 10,10%
Odor clean
Color green
Defects 0-4 Defects
Screen Size 15+

CUPPING SCORE

83,00 (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