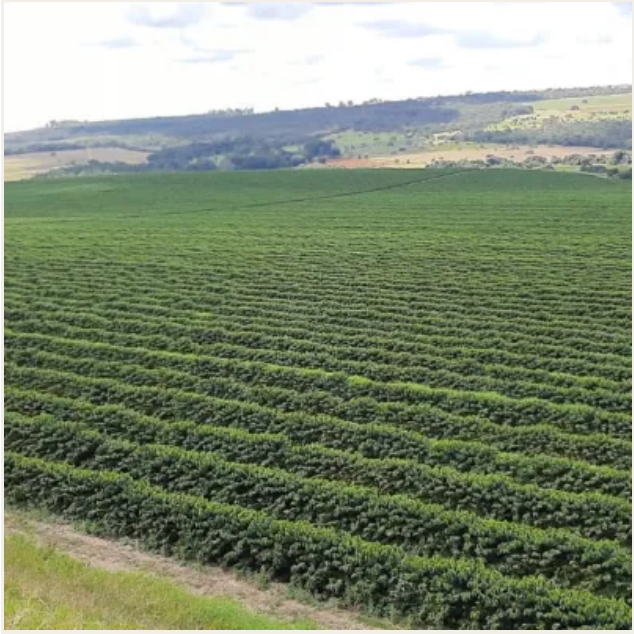
BRAZIL

FAZENDA PÂNTANO, NY2/3, SCR. 16/18, SS FC, YELLOW BOURBON



This natural-processed Yellow Bourbon comes from Fazenda Pântano in the Cerrado Mineiro region of Brazil, grown by Wagner Ferrero. The cherries are picked ripe and dried whole, with the fruit still around the bean.

Wagner was born in 1956 in Altinópolis, in the state of São Paulo. His grandparents emigrated from Italy in 1912 to work on coffee plantations, and coffee has been in his family ever since. Today he farms more than 550 hectares in the Cerrado Mineiro, with 148 different varieties. Among them is the Yellow Bourbon (LC 30-10) of this lot, along with another variety exclusive to the farm, UVA (125 IAC).

Wagner uses the latest technology to produce high-quality coffee sustainably. A national magazine recently gave him a sustainability award in the category of perennial crops. The farm follows regenerative practices and uses biological products to reduce chemicals. He also supports local schools through community se...

CUP PROFILE

caramel | nougat | vanilla | yellow stone fruit

Acidity	**7**
Body	**6**
Flavour	**7**

EXCLUSIVES

QUALITY

Country Brazil
Region Cerrado Mineiro
Coffee Farm Fazenda Pântano
Producer Wagner Ferrero
Ref. No. P11916
Coffee Type Arabica
Quality Scr. 16/18
Crop 26/27
Harvest Time June
Harvest Method Mechanical Harvest
Altitude 1180 m
Variety Yellow Bourbon
Processing Natural
Soil Type Sandy soil
Packaging Type 60,00 KG/Bag Pantera bags

GREEN GRADING

Moisture 9,60%
Odor clean
Color green
Defects 0-7 Defects
Screen Size 16+

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE