

BRAZIL

FAZENDA DUTRA, ARA, NY 2/3, SCR. 14/16, SSFC, PULPED NATURAL

Our Ara Organic comes from Fazenda Dutra which is a family run farm in São João do Manhuaçu, owned and operated by the two brothers Ednilson and Walter. Owned and operated by brothers Ednilson and Walter, the farm has been an integral part of their lives since birth. Their father, José, planted the seeds of this legacy in the 1950s, starting with just a single hectare. With dedication and hard work, he reinvested the farm's earnings to gradually expand his landholding, growing it to an impressive 1,100 hectares. When José passed away in September 1999, he entrusted the farm to his sons, who now carry forward his vision with deep respect and commitment.

CUP PROFILE

yellow stone fruit | almond | milk chocolate | cocoa

Acidity	5	██████████
Body	5	██████████
Flavour	5	██████████

CUP PROFILE ESPRESSO

pink grapefruit | bittersweet chocolate

Acidity	6	██████████
Body	6	██████████
Flavour	5	██████████



REGIONALS

QUALITY

Country Brazil

Region São João do Manhuaçu

Coffee Farm Fazenda Dutra

Producer Ednilson and Walter Dutra

Ref. No. P11310

Coffee Type Arabica

Quality NY2/3, Scr. 14/16, SS FC

Crop 2024/25

Harvest Time May – October

Harvest Method Picking & Mechanical Harvest

Altitude 950 m

Variety Mundo Novo & Catuaí

Certification Organic

Processing Pulped Natural

Soil Type Clay soil

Packaging Type 60,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,20%

Odor clean

Color green

Defects 0-6 Defects

Screen Size 14

CUPPING SCORE

82,50 (TSP Q-Arabica Grader)