

# BRAZIL

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

milk chocolate | nougat | roasted hazelnut | white grape | yellow stone fruit

|         |   |          |
|---------|---|----------|
| Acidity | 5 | ████████ |
| Body    | 5 | ████████ |
| Flavour | 5 | ████████ |

### CUP PROFILE ESPRESSO

red apple | almond | caramel

|         |   |            |
|---------|---|------------|
| Acidity | 6 | ██████████ |
| Body    | 6 | ██████████ |
| Flavour | 6 | ██████████ |



## REGIONALS

### QUALITY

**Country** Brazil

**Region** São João do Manhuaçu

**Coffee Farm** Fazenda Dutra

**Producer** Ednilson and Walter Dutra

**Ref. No.** P11311

**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** Natural

**Soil Type** Clay soil

**Packaging Type** 60,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 11,40%

**Odor** clean

**Color** green

**Defects** 0-8 Defects

**Screen Size** 14/16

### CUPPING SCORE

82,75 (TSP Q-Arabica Grader)