

BRAZIL

FAZENDA SÃO JOSÉ, NY 2/3, SCR. 16+, SS FC, YELLOW BOURBON

Fazenda São José was founded in 1958 by Orostrato Olavo Silva Barbosa and is family-owned ever since. The Barbosa family is strongly committed to sustainability and high-quality standards. The coffee farm is located in the Guaxupé region, one of the most important regions for coffee production, also known as “Montanhas cafeeiras” (coffee mountains). The region offers perfect growing conditions thanks to the slightly tropical climate and the hilly landscape.

CUP PROFILE

yellow stone fruit | nougat | roasted almond | sweet

Acidity	6	<div></div>
Body	6	<div></div>
Flavour	6	<div></div>

CUP PROFILE ESPRESSO

marzipan | nougat

Acidity	6	<div></div>
Body	6	<div></div>
Flavour	7	<div></div>



EXCLUSIVES

QUALITY

Country Brazil
Region Guaxupé
Coffee Farm Fazenda São José
Ref. No. P11362
Coffee Type Arabica
Quality NY2/3, Scr. 16+, SS FC
Crop 2024/25
Harvest Time May – October
Harvest Method Mechanical Harvest
Altitude 950 m
Variety Yellow Bourbon
Processing Natural
Soil Type Clay soil
Packaging Type 59,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 10,20%
Odor clean
Color green
Defects 0-3 Defects
Screen Size 16+

CUPPING SCORE

83,75 (TSP Q-Arabica Grader)