

# BRAZIL

## LOS VOLCANES COFFEE, FAZENDA RIO BRILHANTE, AMORA, NY 2/3, SCR. 16/18, YELLOW CATUCAÍ, YELLOW CATUAÍ & ARARA

Fazenda Rio Brilhante is located in the Pantano microregion of Cerrado Mineiro and spans approximately 1,600 hectares of coffee plantations. Founded by Inácio Urban, it has gained recognition through impressive achievements: with 100% compliance with Rainforest Alliance standards, Rio Brilhante is among only three farms worldwide to have reached this distinction.

Moreover, the farm goes beyond Brazilian regulations by providing housing and meals for its workers and supporting schools throughout the western region of Minas Gerais. Its commitment to sustainability is reflected in practices such as composting, establishing wildlife corridors, and implementing innovative reforestation and soil remediation programs. As a result, it has transformed a once dry area into a model of ecological and agricultural excellence.

### CUP PROFILE

almond | apricot | clementine | mirabelle

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

### CUP PROFILE ESPRESSO

dried apricot | caramel | nougat

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



## EXCLUSIVES

### QUALITY

**Country** Brazil  
**Region** Cerrado Mineiro  
**Coffee Farm** Fazenda Rio Brilhante  
**Producer** Inácio Urban  
**Ref. No.** P11412  
**Coffee Type** Arabica  
**Quality** NY2/3, Scr. 16/18  
**Crop** 2024/25  
**Harvest Time** May - June  
**Harvest Method** Mechanical Harvest  
**Altitude** 1150 m  
**Variety** Yellow Catucaí, Yellow Catuaí & Arara  
**Processing** Natural  
**Soil Type** Clay soil  
**Packaging Type** 60,00 KG/Bag Videplast

### GREEN GRADING

**Moisture** 10,90%  
**Odor** clean  
**Color** green  
**Defects** 0-4 Defects  
**Screen Size** 16/18

### CUPPING SCORE

83,75 (TSP Q-Arabica Grader)