

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 style="width: 60%;"></div>
Body	6	<div style="width: 60%;"></div>
Flavour	7	<div style="width: 70%;"></div>

CUP PROFILE ESPRESSO

dried apricot | caramel | nougat

Acidity	6	<div style="width: 60%;"></div>
Body	6	<div style="width: 60%;"></div>
Flavour	6	<div style="width: 60%;"></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)