

BRAZIL

COLIBRI, SANTOS, NY2/3, SCR. 17/18, SS
FC, CATUAÍ, MUNDO NOVO, TUPI, RUBI

Our Brazil Colibri is produced in the beautiful landscapes of southern Minas Gerais, a breathtaking region in southeastern Brazil that stands at the heart of the country's coffee production. Covering an area of approximately 586,520 km² – about the size of France – Minas Gerais contributes nearly half of Brazil's total coffee harvest.

Through a close and long-standing partnership with our local producer, we've continuously refined the distinctive flavor profile of Brazil Colibri. This allows us to offer this exceptional coffee year-round in consistently high quality.

CUP PROFILE

milk chocolate | nougat | roasted nuts | light caramel

Acidity	5	<div></div>
Body	5	<div></div>
Flavour	6	<div></div>

CUP PROFILE ESPRESSO

roasted hazelnut

Acidity	5	<div></div>
Body	5	<div></div>
Flavour	5	<div></div>



REGIONALS

QUALITY

Country Brazil
Region Guaxupé
Ref. No. P11509
Coffee Type Arabica
Quality Santos, NY2/3, Scr. 17/18, SS FC
Crop 2024/25
Harvest Time April - September
Harvest Method Mechanical Harvest
Altitude 1000 m
Variety Catuaí, Mundo Novo, Tupi, Rubi
Processing Natural
Soil Type Laterit soil
Packaging Type 59,00 KG/Bag Jute Bag

GREEN GRADING

Moisture 11,20%
Odor clean
Color green
Defects 0-8 Defects
Screen Size 17/18

CUPPING SCORE

82,50 (TSP Q-Arabica Grader)