

# BRAZIL

## FAZENDAS DUTRA, ARA, NY 2/3, SCR. 14/16, SSFC, PULPED NATURAL

Our Ara Organic comes from Fazendas Dutra, a family-run farm in São João do Manhuaçu, Brazil, operated by brothers Ednilson and Walter Dutra. Their father, José, began coffee cultivation in the 1950s with just one hectare, gradually expanding to over 1,100 hectares. Today, the brothers continue the family legacy, producing organic specialty coffee at 1,400 meters above sea level. Coffee grows alongside avocado, African mahogany, and diverse fruit trees, supporting biodiversity and creating habitats for wildlife. With eucalyptus as windbreaks and renewable resources, Fazendas Dutra combines traditional farming with sustainable agroforestry, producing distinctive coffees that reflect both heritage and ecological balance.

### CUP PROFILE

honey sweetness | milk chocolate | nougat | yellow stone fruit

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████

### CUP PROFILE ESPRESSO

pink grapefruit | bittersweet chocolate

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████



## REGIONALS

### QUALITY

**Country** Brazil  
**Region** São João do Manhuaçu  
**Coffee Farm** Fazendas Dutra  
**Producer** Ednilson and Walter Dutra  
**Ref. No.** P11624  
**Coffee Type** Arabica  
**Quality** NY2/3, Scr. 14/16, SSFC  
**Crop** 2025/26  
**Harvest Time** May - October  
**Harvest Method** Picking & Mechanical Harvest  
**Altitude** 950 m  
**Variety** Mundo Novo & Catuaí  
**Certification** Organic  
**Processing** Pulped Natural  
**Soil Type** Clay soil  
**Packaging Type** 60,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 10,30%  
**Odor** clean  
**Color** yellow-green  
**Defects** 0-4 Defects  
**Screen Size** 14+

### CUPPING SCORE

83,00 (TSP Q-Arabica Grader)