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

caramel | milk chocolate | nougat | yellow stone fruit

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 11,30% Odor clean Color yellow-green Defects 0-7 Defects Screen Size 14+

CUPPING SCORE

83,00 (TSP Q-Arabica Grader)

