

BRAZIL

FAZENDA DUTRA, ARA, NY 2/3, SCR. 14/16, SSFC, NATURAL

Our Ara Organic comes from Fazenda 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 | brown sugar | mirabelle

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

CUP PROFILE ESPRESSO

red apple | almond | caramel

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



REGIONALS

QUALITY

Country Brazil
Region São João do Manhuaçu
Coffee Farm Fazenda Dutra
Producer Ednilson and Walter Dutra
Ref. No. P11625
Coffee Type Arabica
Quality Fazenda Dutra, Ara, NY 2/3, Scr. 14/16, SS FC
Crop 2025/26
Harvest Time May – October
Harvest Method Picking & Mechanical Harvest
Altitude 950 m
Variety Mundo Novo & Catuaí
Certification Organic
Processing Natural
Soil Type Clay soil
Packaging Type 60,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 10,60%
Odor clean
Color green
Defects 0-5 Defects
Screen Size 15+

CUPPING SCORE

82,75 (TSP Q-Arabica Grader)