

# 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 style="width: 100%;"></div>
Body	6	<div style="width: 100%;"></div>
Flavour	6	<div style="width: 100%;"></div>

### CUP PROFILE ESPRESSO

red apple | almond | caramel

Acidity	6	<div style="width: 100%;"></div>
Body	6	<div style="width: 100%;"></div>
Flavour	6	<div style="width: 100%;"></div>



### REGIONALS

### QUALITY

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

### GREEN GRADING

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

### CUPPING SCORE

82,75 (TSP Q-Arabica Grader)