

Brazil

Sítio Nossa do Senhora

Thick and chunky with big body, black forest gateaux and a hint of orange liqueur in the finish.

FARM;
Sítio Nossa, Sul De Minas

HARVEST SEASON:
May to September

ORIGIN:
Cerrado, Minas Gerais

ROAST COLOUR:
Medium

PREPARATION:
Natural, then dried on cement patios for 10-15 days.

Q GRADE SCORE:
84.25

VARIETAL:
Yellow Catuai and Red Catuai

ALTITUDE:
850 - 1150 MASL

Coffee
**FACT
FILE**



A SPOTLIGHT ON ORIGIN

Brazil

Brazil is South America's most influential and economically powerful country and one of the world's largest economies. It also produces over a third of the world's coffee, with over 5 million people in the country employed in the cultivation or harvest of over 3 billion coffee plants. The strength or weakness of the global coffee market is largely governed by what happens in Brazil, such is the size of its yearly harvest. El Nino – the weather system that dictates climatic conditions in the country during the summer months – also has a major impact on the coffee futures market.

Coffee plantations cover about 27,000 square kilometres of the country and of the approximately six billion trees, around 75% are arabica and 25% robusta. The states of Minas Gerais, São Paulo and Paraná are the largest producers due to suitable terroir: elevation, climate and rich soil.



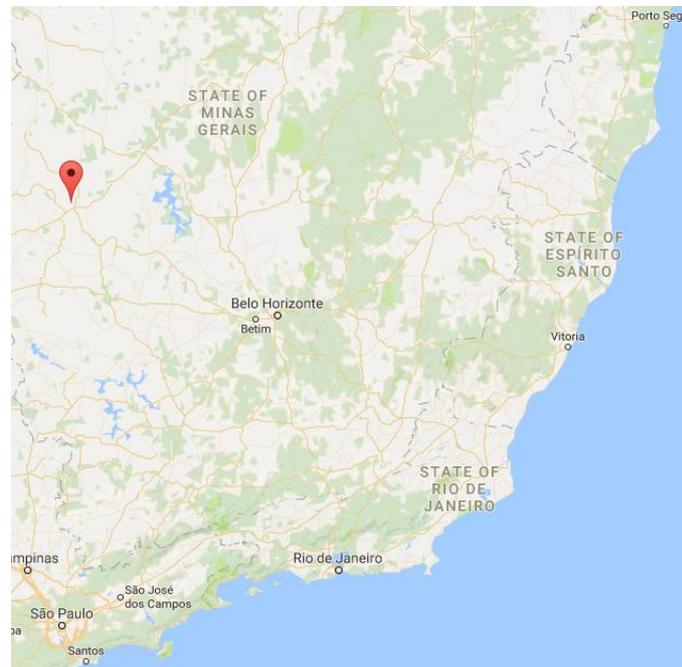
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Sítio Nossa do Senhora

CERRADO, MINAS GERAIS

Located in the mountainous region of Cerrado, this area is perfectly situated to grow coffee in Brazil. The small 46 hectare farm - of which 26 hectares are coffee producing - has been under the ownership of Rogério Gil Lemos since 1999, after leaving his previous profession of dentistry and life in Sao Paulo behind. With the help of his wife Norimar Sampaio they purchased the farm from his niece and renamed it in honour of his mother-in-law who was devoted to the saint it is named after. They had their first harvest in 2000 and since then have invested in planting new coffee plants as well as rubber trees for diversification. During the harvest the farm can produce 1200 bags per year. The farm has an array of fruit trees and an area of forest reserve in line with Brazilian law to ensure the protection of the environment. On the farm there are 4 permanent members of staff who help Rogério manage and run the farm. Since taking over Rogério has fallen in love with coffee and is continually looking at ways to improve the quality they produce.

During the harvest between May and September the coffee is manually collected by around 23 pickers they hire from the local area. They look to train the pickers to select the ripest cherry to ensure the best quality. Once picked the coffee is transferred to cement patios where it is piled and turned regularly to ensure an even and uniform drying. Usually it is dried in 10-15 days but this can depend on the weather and sometimes if necessary they use a mechanical direr to hit their desired moisture readings of 11%.



BREW METHOD RECOMMENDATIONS:

- Espresso
- Cafetiere
- Aeropress
- Pourover



Brazil

Sitio Nossa do Senhora

Q Grade Score

This coffee has been scored **84.25** on the Q grade scale by our in-house Q grader.

This high score signifies an **VERY GOOD** speciality coffee as per the SCAA (Specialty Coffee Association of America) Cupping Protocols.

Total Score Quality Classification		
90-100	Outstanding	Specialty
85-89.99	Excellent	
80-84.99	Very Good	
> 80.0	Below Specialty Quality	Not Specialty

Packaging

The coffees are packed in 250g kraft pouches with front and back labels boasting the provenance and tasting notes of the speciality beans.

The back label is customised with your company name and contact details.

We can also add the 'roasted on' date at your request. The minimum order is 1 case.