



BRAZIL SUL DE MINAS

100 % ARABICA

Region: Sul de Minas, Serra do Pou d'Alho **Altitude:** 1.100 – 1.200 m **Species:** 100 % Arabica **Variety:** Bourbon, Catuai, Mundo Nuovo, Canário, Topásio, Icutú, Rubi **Processing:** semi-washed **Taste:** mild and chocolatey, with an elegant sweetness

Roast



Preparation



The smooth Brazilian

One sip of this speciality and the aromas of chocolate and sweet dried plums unfold in the mouth. With its fine body and mild character, Sul de Minas is appreciated by filter coffee fans and mocha lovers alike. It is cultivated by a small group of Arabica growers in the Monte Mirante region – one of Brazil's oldest coffee-growing areas. This coffee is made with the ripest cherries, which are strictly selected and tested before processing. Only the lots that meet all the requirements are finally granted the right to bear the name Pergamino Sul de Minas.