



BRAZIL SANTOS ALTA MOGIANA CIOCCOLATATO

100 % ARABICA

Region: Minas Gerais – Guaxupé (Santos), Alta Mogiana **Cooperative:** Exportadora de Café Guaxupé
Altitude: 400 – 800 m **Species:** 100 % Arabica
Processing: natural **Taste:** full-bodied, smooth and rounded, with notes of chocolate and nuts

Roast



Preparation



The chocolate side of coffee

If you are looking for a smooth, harmonious single-origin coffee, Brazil Cioccolatato is just the thing. It is grown in Guaxupé, a locality in south-eastern Brazil. One of the country's largest export companies, Guaxupé Exports, is responsible for performing quality controls as well as exporting the green coffee to Europe. This coffee is full-bodied but soft and round at the same time. Its chocolaty and nutty notes unfold to their full potential when prepared with a fully automatic coffee machine or moka pot.