

Vournas Coffee Trading, Inc.

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Brazil Prima Qualita

Our **Brazil Prima Qualita** is a premier 17/18 screen blend of cooperatively grown natural process coffee from Minas Gerais, sweet, full-bodied natural process coffee from Cerrado, and a touch of pulp natural coffees to round it out. Grown predominantly by small farm holders in some of Brazil's best growing regions and developed through careful research by expert regional cuppers, **Brazil Prima Qualita** is curated to be the ideal Brazilian specialty coffee. The best scoring cups from coop members in southern Minas and Cerrado's tropical savannas are presented together in this singular ensemble that features a great body, light acid, pronounced sweetness and a fantastic citrusy aroma.

Is Brazil Prima Qualita the green coffee for you?

🌿 Variety:	Icatu, Mundo Novo, Red Catuai, Yellow Catuai
⚙️ Processing:	Natural
✅ Grade:	17/18 Screen
🛍️ Bag Type:	Jute

The **Brazil Prima Qualita** is a marquis Vournas Coffee offering featured in our lineup since 2002—it's currently in its 21st year for good reason! Of the 15,000+ producers associated with the growing cooperative, approximately 95% of Prima Qualita producers are small farmers. Brazil, being the world's top producer of arabica coffee, is sometimes unfairly portrayed as a non-descript, blender-type origin for espresso *cremas* or a chocolatey base note. Our **Brazil Prima Qualita** shatters this notion, standing alone as either a pour-over or single origin espresso. In the cup it's sweet with notes of tangerine-orange, apricot and cashew, heavy body, low acid, and good balance.



Brazil Prima Qualita is sourced from Mundo Novo, Yellow Catuai, Red Catuai, and Icatu, and partially handpicked—a rarity from Brazil, where harvesting is predominantly mechanized. To create the **Brazil Prima Qualita**, the processing mill acquires three different varieties from three different regions. The 'Cerrado' portion comes from southern Minas Gerais, and is dry processed with low acidity, to impart a nice sweetness and good amount of body to the overall cup. The second Minas Gerais portion has very good acidity, mixes well with the Cerrado and is produced and sourced from one region's highest quality sustainable producers. The 'Otimo' (or *excellent*) portion is a pulp natural that uses only fully ripened beans carefully selected to impart the distinct orangey-citrus note and additional acidity in the cup. Pulp natural *Otimo* cherries are stripped of their skin and slowly dried in the sun with a portion of the natural fruit mucilage left intact. Once processed and blended, the **Brazil Prima Qualita** parchment is milled to strict specifications, removing any defects, broken beans or blacks and passed through a 17/18 screen final stage, creating one of the highest grade and quality Brazilian coffees on the market.

Qualities, Characteristics & Brew Methods

☞ **Roast Profile:**
Medium Roast, Dark Roast

☑️ **Recommended Use:**
Blends, Cold Brew/ Nitro Brew, Espresso, Pour-Over, Drip

☞ **Cupping Notes:**
Dried apricot, orange-citrus aroma. Notes of tangerine-orange, apricot and cashew. Heavy body, light acidity.

Coffee Origin

🌐 Country:	Brazil
🏠 Region:	Cerrado, Minas Gerais
📍 Producer:	Guaxape Cooperative
⛰️ Altitude:	3,000 – 3,600 ft (900 - 1100m)
📅 Harvest:	May – Oct

