



# Vournas Coffee Trading, Inc.

805-379-5252 [www.vournascoffee.com](http://www.vournascoffee.com)

## Brazil Cerrado

Our Brazil Cerrado green coffee is a specialty grade offering from the Cerrado growing region. It is comprised of a number of specialty grade arabica varieties including Caturra, Bourbon, Mundo Nova Hybrid, Catuai and Typica. Legend has it that coffee's introduction to Brazil was a gift of a coffee tree from the Governor's wife of French Guinea to a Brazilian naval officer. This single coffee tree started the largest coffee industry in the world. As the world's largest producer of Arabica coffee, Brazil's are sometimes unfairly portrayed as a bland, nondescript coffee. Brazil typically use mechanical harvester to pick their coffee — unlike handpicked coffee from other countries such as Guatemala and Panama. This results in a variety of coffee cherry ripeness, as the harvesters shake the trees to force the cherries to drop to the ground. Sorters at the mill will separate the beans based on size, ripeness and quality. Specialty Brazilian coffee has a sweetness and balance that makes it a staple in many coffee blends, however many of our customers also serve it as a single origin coffee. Many roasters use our Brazil Cerrado green coffee, as well as our other Brazil offerings in their espresso blends; the dry process and low acidity of these coffees helps to develop the "crema" of an espresso.

**Cupping Notes:** Milky body, mild acidity, nutty with savory berry



Variety:	Caturra, Bourbon, Mundo Nova Hybrid, Catuai, Typica
Processing:	Dry Process
Altitude:	1,000 – 3,000 ft
Coffee Grading:	17/18 Screen
Classifications:	Grade 2-8. Grade 2 is best. Screen size is also used, as well as "Fancy" (Grade 2) "Extra Prime" (Grade 2/3) "Superior" (Grade 3/4)
Harvest:	May - October