



ORIGINS

Minas Gerais, Brazil

SPECIES

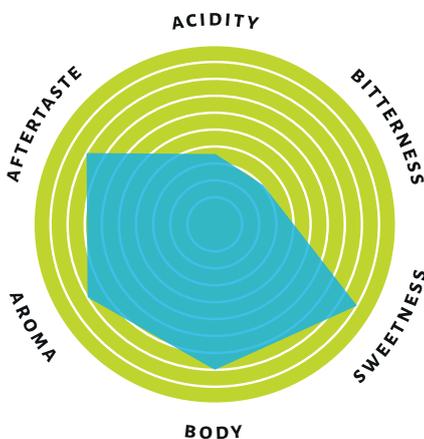
100% Brazilian Arabica

TASTE NOTES

Caramel, Roasted Cashew Nuts, Brown Sugar

STRENGTH

3 / 5



BRAZILIAN MOGIANA

SINGLE ORIGIN

This Brazilian coffee offers a harmonious fusion of toasted caramel sweetness and the rich flavour of roasted cashew nuts. A subtle hint of brown sugar adds depth to its profile, while its smooth and sweet finish ensures a satisfying and enjoyable cup.

100% Fairtrade Brazil Arabica

100% Arabica single origin Fairtrade coffee. Perfect for espressos and milky cappuccinos, flat whites and lattes. Hand picked and dry processed which involves removing the beans from the sweet cherries once dried. This allows the sweetness of the fruit to carry through to the final espresso.

Brazil

COOCAFE (Cooperative of Coffee Region Lajinha) was founded in 1979 in the city of Lajinha in the state of Minas Gerais.

The cooperatives have been certified Fairtrade since 2006. It is located between the forest regions of Minas Gerais and the mountains of the Espírito Santo state.

The climate is predominantly humid and the land sees a substantial amount of rainfall throughout the year, which, when married to the rich, red volcanic soil makes for a perfect combination for growing coffee.



What is Fairtrade?

Fairtrade is about better prices, decent working conditions, local sustainability and fair terms of trade for farmers and workers in the developing world. For more information visit info.fairtrade.net/sourcing