

**DARK WOODS
PRODUCER SERIES
MARCH 2024**



**BRAZIL
SITIO SERRA E LEITE
LUIZ ZANETTI**

Poços de Caldas,
Sul de Minas

PRODUCER:
Luiz Zanetti

FARM:
Sítio Serra E Leite

ALTITUDE:
1150m

VARIETY:
100% Yellow Catuai Arabica

PROCESS:
Natural (Sun-dried)

ROAST LEVEL:
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BEST SUITED TO:
Espresso & Soft Brew

FLAVOUR:
Deep notes of chocolate, sultana and hazelnut, with a touch of citrus. Very smooth.

SEASON: 2023/2024



Our eighth season working with Luiz Zanetti and his Serra E Leite farm, in the rolling hills of Sul de Minas. The coffee we choose is always a select lot of sun-dried natural, and this year is from 100% Yellow Catuai arabica cherries.

The coffee is a classic natural in profile – chocolaty, full-bodied and great for espresso. A versatile coffee, it means we can present it as a single origin coffee as part of this range and use as a component for espresso blending too.

Serra E Leite & Bourbon Specialty Coffees

Each harvest, we commit to a sun-dried natural lot from Luiz Zanetti, a highly experienced coffee producer who focuses on traditional, hands-on techniques.

The spa town of Poços de Caldas is in the famed Sul de Minas micro-region of Minas Gerais – an area with rolling landscapes, fertile soils and a perfect climate for coffee production. The town itself is renowned for its hot springs and thermal baths, with mineral rich, sulphurous water and within an ancient caldera. Serra e Leite is a 26 hectare farm, with around 16 hectares under coffee production, and situated at an altitude of 1150m.

This is a relatively small coffee farm, certainly when compared to others in this Serra do Selado micro-region, and the easy-going Luiz Zanetti focuses on using hands-on, traditional techniques rather than a mechanised approach. He was born on a coffee farm and has spent a life focused on improving the quality of his coffees and producing a range of micro-lots from each harvest with the support of the renowned exporter Bourbon Specialty Coffees.

We find this coffee always captures that classic Brazil natural profile – rather than the funky, fresh fruit side of natural processing it's all about deeper, chocolaty flavours, mouthfeel and dried fruit flavour notes. But with enough acidity to lift the aromas and flavours. So great for soft brew and for espresso.

