

FILTER ROAST

BRAZIL Fazenda Jaguara

Blackberry & Peach | Smooth & Creamy

BRAZIL Fazenda Jaguara

PRODUCER	Andre luiz Garcia & Natalia Moreira Brito
REGION	Campo Das Vertentes, Minas Gerais
VARIETAL	Arara
PROCESSING	Anaerobic Fermentation
ALTITUDE	1040 masl
ABOUT	After careful selection, coffee undergoes anaerobic fermentation, enhancing its flavours. The process involves de-pulping the coffee and fermenting it in an airtight tank with its fruit mucilage and skins. This method is rapidly gaining popularity for its unique flavours. Brazil Fazenda Jaguara offers delightful notes of blackberry and peach, with a smooth body and a finish of milk chocolate.