

OMNI ROAST

Brazil Fazenda Bananal



Sorocabana

CARAMEL, NUTS, CHOCOLATE

PROFILE

ACIDITY



BODY



INTENSITY



BRAZIL FAZENDA BANANAL

Welcome to Brazil. The Fazenda Bananal is a large traditional family owned farm with 8 hectares of the Yellow Catuai varietal. The Farm is owned by a fourth generation farmer, Carolina Attala and her husband, with the whole family contributing to the farming, harvesting and processing functions each season. What makes this Brazilian special is the care and attention to detail the Attala's take when drying the coffee cherries, ensuring they have enough time to dry slowly. This has produced a sweet caramel note and soft melon like acidity. In the cup you can expect caramel, nuts and chocolate.

SOURCING

VARIETY

Yellow Catuai

PROCESS

Sun-dried Natural

LOCATION



Sorocabana

threecoffee.com

