



## **Overview**



Varietal: Catuai, Bourbon, Mondo Novo

Region: Pedregulho, São Paulo, Brazil

Process: Pulped Natural

**Altitude:** 900 – 1005 masl

Cup Profile: Crisp Acidity, Medium Body, Caramel

**Aftertaste** 

Screen Size: 16/18



## Planning Guide



**AUGUST** 

Reach Out

Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



**SEPTEMBER** 

Offer Samples

Offer Samples will become available.



**OCTOBER** 

**Shipment Begins** 

Our coffee allocation will begin to ship.



**DECEMBER** 

Stock Arrival

We anticipate stock will be ready for distribution.



## **About the Producer**



Alta Mogiana is one of Brazil's traditional coffee growing regions located in the state of São Paulo. Known widely for producing some of the best coffee Brazil has to offer due to its climate and altitude, the addition of the vast wealth of processing and cultivation experience only adds to this coffee's quality.

The O'Coffee estates are composed of seven farms: Nossa Senhora Aparecida, São José, Santa Rita, Santa Maria, Santa Adélia, Santa Helena and Fazendinha. A mixture of experience and knowledge, O'Coffee focus their cultivation efforts on a select range of varietals that are known to thrive in the region's climate, giving consistent yields and cup quality.

O'Coffee is committed to ethics and improving the quality of life of the surrounding community and society in general, engaging in numerous projects that benefit producers and organisations in the city. These include permanent preservations in place, reforestation efforts of native plants, CO2 emission reduction programs and water reuse into food production.















## Enquire now.

Reach out to your LCM Account Manager to secure your allocation.