



# Mogiana, Brazil





# Overview



-  **Producer:** Various
-  **Varietal:** Bourbon, Catuai, Mondo Novo
-  **Region:** Mogiana, Eastern Brazil
-  **Process:** Natural
-  **Altitude:** 900 – 1200 masl
-  **Cup Profile:** Full Bodied, Chocolate, Apple
-  **Screen Size:** 17/18



# Planning Guide



**AUGUST**

## Reach Out

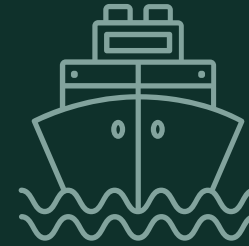
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



**SEPTEMBER**

## Offer Samples

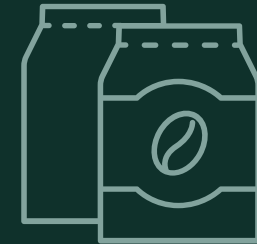
Offer Samples will become available.



**OCTOBER**

## Shipment Begins

Our coffee allocation will begin to ship.



**DECEMBER**

## Stock Arrival

We anticipate stock will be ready for distribution.



# About the Producer



This coffee is named after the Companhia Mogiana Estrade de Ferro train, which once ran through the area transporting coffee. The region of Mogiana, found in north-eastern São Paulo, has a rich history in coffee cultivation with approximately 47,000 hectares dedicated to coffee production, and farms dating back as far as the 19<sup>th</sup> century.

It is in this area that the slopes of Mount Mogiana are found, which are famous for producing specialty coffee. Rich volcanic soils and favourable climates are contributing factors to Mogiana continuing to be one of the agricultural hubs of Brazil.

Carefully collected from the mountain side, the coffee undergoes the natural processing method, where cherries are slowly dried over the course of two weeks before further milling. The Mogiana blend has become well known for consistently delivering its sweet and balanced flavour, and can be attributed to the coffee growing regions in Brazil being widely diverse, with different altitudes, plant varieties and production systems.





# Enquire now.

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