



Santos, Brazil





Overview



Producer:

Various Regional Producers



Varietal:

Bourbon, Catuai, Mondo Novo



Region:

Santos, Eastern Brazil



Process:

Natural



Altitude:

900 – 1200 masl



Cup Profile:

Sweet Cocoa, Full Bodied, Buttery



Screen Size:

17/18



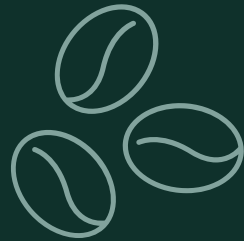
Planning Guide



AUGUST

Reach Out

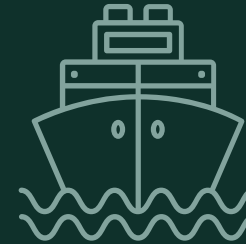
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



SEPTEMBER

Offer Samples

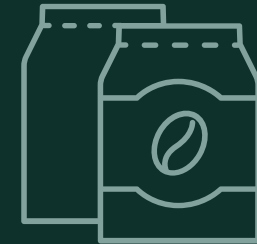
Offer Samples will become available.



OCTOBER

Shipment Begins

Our coffee allocation will begin to ship.



DECEMBER

Stock Arrival

We anticipate stock will be ready for distribution.



About the Producer



The name Santos refers to the port through which these coffees are traditionally shipped. Santos coffees originate from around the rugged, rolling hills of Sul Minas in the southern part of Minas Gerais, northeast of Sao Paulo, where the port is nearest.

The coffee producing regions of Brazil are greatly diverse with a wide range of altitudes, plant varieties and production systems. The growing elevations range from roughly 600 to 1,200 meters above sea level; far lower than the common higher elevations of 1,500 meters seen in Central America, Colombia and East Africa. These lower growing altitudes result in coffee that is lower in acidity. A good Brazil tends to be full bodied, sweet and well balanced, rather than fruity and bright.

Traditionally, Brazilian coffee is dried naturally, allowing the cherry to mature and dry while still attached to the coffee. This was once done while the coffee was still on the tree, but is now more commonly practiced once the cherries have been harvested. The defined seasons and consistent climate of Brazil makes it ideal for using this method, producing a sweet and balanced note that translates to the cup.





Enquire now.

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