

# SÍTIO CANAÃ

BRAZIL



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SMALL HOLDERS: JOÃO HAMILTON

CHERRY · COLA · WINEY

This is our first year sourcing coffee from João Hamilton. After meeting him this year and tasting his coffees we are very excited to start planning for the future.

João is one of the few “new wave” coffee producers in Brazil. He is pushing the limits by measuring the sugar content of the cherries before harvesting, picking at night time, building raised beds, drying in the shade and fermenting, fermenting, fermenting. We are incredibly excited to work with such a forward thinking producer, as it allows us to experiment with coffees and keep things excited for new coffee launches.

His 10 hectare farm sits at an altitude of 1200-1340 meters above the sea and is home to many different varieties of coffee. We have sampled Catuai, Mundo Novo, Sumatra and Bourbon varieties, but João also has an Obata variety which has been separated on the farm and is known for its unique flavour profile. In this coffee you can expect lively flavours like winey acidity, dark stone fruit and a cherry cola finish.

## DETAILS



ELEVATION: 1200 - 1350 M.A.S.L.



COUNTRY: BRAZIL



REGION: CACONDE, SÃO PAULO



VARIETY: OBATA



HARVEST: 2018



PROCESS: WASHED



ROAST LEVEL: LIGHT FILTER ROAST

## FILTER BREWING

BREWING RATIO: 1G COFFEE TO 16-17G WATER

WATER TEMP: 200 ° - 205 °F / 93 ° - 96 °C

EXTRACTION: 20 - 21%

TDS: 1.38 - 1.41%

## LOCATIONS

