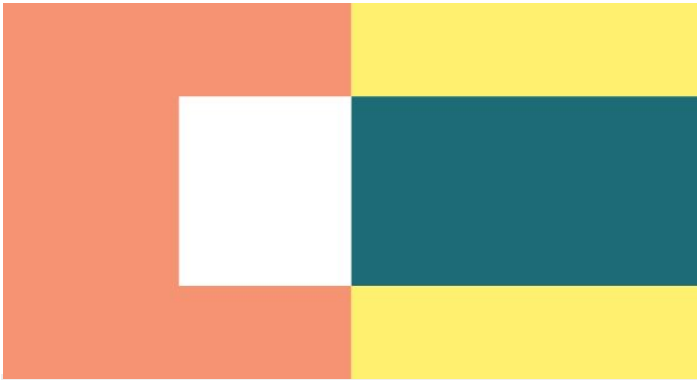


# CACHOEIRA DA GRAMA, BRAZIL

## YELLOW PLUM / RED GRAPE / NOUGAT

### SOURCING



Origin: Mogiana

Varietal: Yellow Bourbon

Farms: Cachoeira da Grama

Process: Pulped Natural

Producer: Gabriel de Carvalho Dias

Altitude: 1100-1220 MASL

### TASTING

This coffee really stood out beside other Brazils, for its complexity and sweetness. This approachable filter has a silky body with sweet and fruity notes of yellow plum, red grape and nougat.



Body



Acidity



Sweetness

### BREWING

Brew Ratio: 16:1

TDS: 1.30

Ext. Yield: 19.65%

Rest Time: 3-21 Days

### ORIGIN STORY

Gabriel de Carvalho Dias is one of Brazil's leading agronomists and a long-time partner producer with Detour for over 9 years. His family owns several farms including Cachoeira da Grama which has been in the Carvalho Dias family since 1890 and one of the favourite coffee producing farms Detour directly sources from.

This lot, grown on an area of the Cachoeira da Grama farm in Mogiana that is situated closer to the Mineas Geras region, is a pulped-natural processed yellow bourbon. It is grown at a slightly higher elevation than most lots in Mogiana at 1220 MASL.



CACHOEIRA DA GRAMA  
BRAZIL

### ROASTING

Machine: Loring Kestrel 35

Batch Size: 20kg/batch

Roasted By Dan Sherrington

### ROASTER'S NOTES

Brazilian coffees are a staple on our menu, especially in our Punch Buggy espresso blend, but we always enjoy having one on our single origin filter menu as well. We have a really great relationship with Gabriel and love working with him to find interesting microlots that we want to showcase. We're roasting this coffee a little longer than some of our other single origin offerings to highlight the lot's sweetness and body while also maintaining the fruity notes that make this coffee so complex.