

SERRA DO BONE, BRAZIL

BUTTERSCOTCH | PLUM | CASHEW

SOURCING



Origin: Araponga, Minas Gerais Varietal: Red & Yellow Cataui
Farms: Serra do bone Process: Pulped Natural
Producer: Carlos Sérgio Sanglard Altitude: 1200 MASL

ORIGIN STORY

This is a classic pulped natural coffee from the small town Araponga, in the Minas Gerais region of Brazil. Serra do Bone was started in 1988 by innovative producer Carlos Sérgio Sanglard. His dream was not only to invest in specialty coffee but also the environment and his coworkers by using only sustainable production practices. At the time, his peers did not believe in his strategy but the rewards came quickly with the special care and attention to detail during growing and post-harvest resulting in their coffee production winning multiple Cup of Excellence awards for outstanding quality.



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TASTING

This coffee has classic sugar browning aromatics that lead to a sweet and balanced body with butterscotch-like sweetness, plum-like acidity and cashew on the finish.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.30

Ext. Yield: 19.65%

Rest Time: 3-21 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 20kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

This pulped natural coffee has a lot of structure and acidity to offer balanced out by the chocolatey and nutty notes that we always look for in Brazilian coffees. We found it to be more dense than our naturally processed offerings which had us gravitate towards a quicker roast approach with a slightly longer development time. By doing so, we are able to highlight the plum and soft tree fruit notes that provide a juiciness to this coffee while maintaining the caramel and sweet cashew finish.