

TERRA ALTA PULPED NATURAL

BRAZIL



FLAVOR NOTES

Vanilla
Milk Chocolate
Peach

ROAST

Light



PRODUCER

Paulo and Juliana
Piancastelli

FARM

Fazenda
Terra Alta



PROCESS

Pulped-Natural



ALTITUDE

3150-3350'



VARIETAL(S)

IAC 125 RN,
Catuai 62

This light-roasted coffee features a roasted hazelnut and vanilla aroma. When sipped, it has a note of candied pecan with milk chocolate sweetness. Its body is smooth with a peach acidity, and the finish is pleasantly reminiscent of powdered cocoa.

Introducing our newest Direct Trade partners in Brazil! Fazenda Terra Alta was born in 2010 when Paulo and Juliana Piancastelli left their corporate lives behind and searched for greener pastures. They started planting in 2011 and have produced high-scoring and award-winning coffees since their first harvest in 2013.

This pulped natural processed lot is made up of two varietals. Catuai 62 is a sub-cultivar of Yellow Catuai—a hybrid of Caturra and Mundo Novo. Yellow Catuai is a shorter shrub that is highly productive. Its cherries mature slowly, producing a sweet, small-sized bean.

IAC 125 RN is a relatively new cultivar released by the Agronomy Institute of Campinas. Its size is small with large cherries, creating a considerable amount of mucilage. This is beneficial to the natural and pulped natural process.

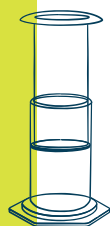
This lot was carefully fermented and slowly sun-dried on raised beds, giving it a smooth body and brighter acidity than is typically found in natural Brazil coffees.

BREWING PARAMETERS



Chemex

Coffee: 50 grams
Grind: Medium-Coarse
Water: 750 milliliters
Temp: 195 - 200°F
Time: 5 minutes



Aeropress

Coffee: 18 grams
Grind: Autodrip
Water: 250 milliliters
Temp: 195 - 200°F
Time: 2 minutes



Pour-Over

Coffee: 25 grams
Grind: Autodrip
Water: 375 milliliters
Temp: 195 - 200°F
Time: 2 min 45 secs

DIRECT

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Minais Gerais ●



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PT'S COFFEE
ROASTING CO.