



PEABERRY



Brazil • Mogiana • Mogiana

PEABERRY

NATURAL





Our Guarani coffee comes from the COCAPEC cooperative (Cooperativa de Cafeicultores e Agropecuaristas), founded in 1984 in the Mogiana region, on the border between the states of São Paulo and Minas Gerais.

Bringing together several hundred producers, COCAPEC supports its members in production, training, and the promotion of sustainable and traceable coffees, ensuring consistent quality. Processed as a natural, this lot reflects the cooperative's expertise: a sweet, balanced, and comforting coffee, true to the classic profiles of Mogiana. With careful selection and controlled drying on patios and in mechanical dryers, it delivers a clean, uniform, and consistent cup.

This lot stands out for its Peaberry beans (or "caracoli"), a natural occurrence in which only one seed develops inside the cherry, giving the coffee greater density and roundness in the cup.



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Species	Arabica
Process	Natural
Drying	Patios
Altitude	900-1100
Harvest	May - September
Type of harvest	Mechanical