



ABOUT THIS COFFEE

Cerrado Mineiro is the most qualitative coffee-growing region in the state of Minas Gerais.

Its vast area and plateaus allow for mechanized production, enabling the harvest of large volumes of Arabica. This terroir is known for producing smooth cups with chocolate and hazelnut notes, low acidity, and a quality well above average, offering one of the best value-for-money profiles.

This specialty coffee is purchased directly from the Expocaccer cooperative. Expocaccer is recognized for the quality of its work with more than 1,000 producers in the region. We have been working with Expocaccer for many years in a relationship built on trust.

The specifications of our “Linda” have been developed by Belco:

- * Controlled Designation of Origin: Cerrado Mineiro
- * Screen size 17/18, NY2 defects
- * Strictly Soft Fine Cup, a Brazilian classification that guarantees a smooth, balanced cup free of defects

Species	Arabica
Varieties	Yellow catuai, Arara, Yellow catuai
Process	Natural
Drying	Mecanical dryer
Altitude	800 - 1300
Harvest	May - September
Type of harvest	Mechanical

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