



BOBILON



Brazil • Espírito Santo

RED CATUAI

CONILON

PULPED NATURAL



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The red Catuai variety gives the cup great sweetness and lively acidity. The Conilon variety adds body and creaminess. The perfect espresso combo!

The red catuai comes from farms in the Espírito Santo region, where our partner FAF runs the Bob-O-Link project, for total quality, both in the cup and on the farm. Among the actions carried out on the farms: reforestation, mixed farming, team training... A global approach!

Conilon is grown by the Pessin family, a former cattle-breeding family who have now turned to coffee production, and in particular this variety which is well adapted to the local climate.

Bobilon is composed of 80% red Catuai arabica and 20% Conilon robusta.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species	Arabica
Process	Pulped Natural
Drying	Mecanical dryer
Altitude	900 - 1300
Harvest	June - September
Type of harvest	Manual