



**Opal Coffee**  
Specialty Green

# **Brazil Natural Mogiana Cerrado 17/18 FC SS**

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## HISTORY

Growing primarily Mondo Novo and Catuai varieties, and utilizing the process of drying the seed inside the fruit(also known as the Natural Process), gives the coffee a fuller body, lower acidity and pronounced sweetness.

The Mogiana region, split between the states of São Paulo and Minas Gerais, is the most renowned of three major Brazilian growing regions. This region has rolling hills and uneven terrain lending to farms that are small to medium in size.



## PRODUCER


Narendra



## LOCATION



 COUNTRY  
**BRAZIL**  
 REGION  
**CERRADO**

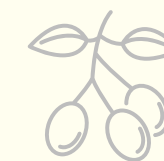
 ALTITUDE  
**985 - 1080 MASL**



## VARIETALS



**CATUAI**



**MUNDO NOVO**



## TECHNICAL



HARVEST  
**JULY  
NOVEMBER**



PROCESSING METHOD  
**NATURAL**



CHARACTERISTICS

**THICK, CREAMY, NUTTY AND SEMI-SWEET  
WITH FRUITY AND CHOCOLATY ACCENTS**