



# Mantigueira De Minas - 16 up Pulp Natural

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## HISTORY

COCARIVE was established on May 7, 1961, by the entrepreneurial spirit of rural producers in Carmo de Minas and surrounding areas. Their aim was to elevate local coffee cultivation into a benchmark for productivity and excellence in high-quality coffee production, thereby fostering development in this vital micro-region of South Minas Gerais. Nestled on the slopes of the Serra da Mantiqueira and near the headwaters of the Rio Verde, this area is renowned for its fertile lands and ideal climate for fine coffee production.

Today, COCARIVE has 661 members and handles an average annual production of 150,000 bags of Arabica coffee, including both natural and processed cherries, which are prepared and marketed from its warehouses.

## PRODUCERS

Regional Coffee Growers' Cooperative of the Vale do Rio Verde

## LOCATION

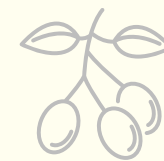


 COUNTRY  
BRAZIL

 ALTITUDE  
900- 1,500  
MASL

 REGION  
CARMO DE MINAS

## VARIETY



VARIOUS

## TECHNICAL



PROCESSING METHOD  
PULPED NATURAL



HARVEST  
APRIL - OCT



CHARACTERISTICS  
CREAMY/VELVETY BODY, CITRUS ACIDITY, VIVID, INTENSE FLAVOUR OF CARAMEL AND TELLOW FRUITS (ORANGE/PASSION FRUIT) AND SWEET FINISH. BALANCED AND WELL-STRUCTURED AFTERTASTE.

