



SENSORY ANALYSIS - B26-05-CAT-F-01-16UP / 31-07-2026 (MINAS GERAIS, BRAZIL)

CATUCAÍ

Natural - Controlled Aerobic
Fermentation

86.00

SCA SCORE



EXCELLENT
SPECIALTY COFFEE



100% TRACEABLE
SINGLE-ORIGIN LOT



METICUOUS
CULTIVATION AND
PROCESSING

ORIGIN & COFFEE INFORMATION

Producer Braussie Coffee

Country Brazil

Region Cerrado Mineiro

Altitude 1,100 masl

Variety Catucaí

Process Natural - Controlled
Aerobic Fermentation

Screen Size 16 UP

Moisture 11.8 %

TASTING NOTES



Green Grape



Molasses



Green Apple

CUP DESCRIPTION

Notes of green grape, apple and molasses combine with a green apple liqueur character. High, controlled citrus acidity accompanies a medium body, a smooth texture and an enjoyable finish.

CUP PROFILE

ACIDITY High and controlled • Citrus

BODY Medium • Smooth

FINISH Enjoyable

OUR COMMITMENT

Every coffee we offer reflects our commitment to traceability, careful cultivation, processing and quality at origin.

RAFAEL LEITE
Founder & Coffee Producer

