



SENSORY ANALYSIS - B26-06-ACA-N-01-16UP / 16-10-2026 (MINAS GERAIS, BRAZIL)

ACAIÁ

NATURAL

84.50

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	Acaiá
Process	Natural
Screen Size	16 UP
Moisture	11.4 %

TASTING NOTES



Caramel



Strawberry



Purple Grape

CUP DESCRIPTION

Notes of purple grape and strawberry combine with caramel, molasses, walnut and hazelnut. Medium-high citrus acidity accompanies a smooth, medium to full body and a long finish.

CUP PROFILE

ACIDITY Medium-high · Citrus

BODY Medium to full · Smooth

FINISH Long

OUR COMMITMENT

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

RAFAEL LEITE
Founder & Coffee Producer

