



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

ACAIÁ

NATURAL

84.25
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	Peaberry
Moisture	11.3 %

TASTING NOTES



Red fruit



Citrus fruit



Hazelnut

CUP DESCRIPTION

Notes of red fruit, citrus fruit and hazelnut combine with medium-high citrus acidity. The cup has a medium to full body, a silky texture and a long finish.

CUP PROFILE

ACIDITY Medium-high · Citrus

BODY Medium to full · Silky

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

