



SENSORY ANALYSIS - B26-06-CTAI-N-01-17UP / 16-10-2026 (MINAS GERAIS, BRAZIL)

CATUAÍ

NATURAL

82.50
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	Catuaí
Process	Natural
Screen Size	17UP
Moisture	11.4 %

TASTING NOTES



Milk Chocolate



Walnut



Almond

CUP DESCRIPTION

Notes of almond, milk chocolate and walnut meet low citrus acidity. The cup has a medium to full body, a soft, silky texture and a short finish.

CUP PROFILE

ACIDITY Low • Citrus

BODY Medium to full • Soft and silky

FINISH Short

OUR COMMITMENT

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

RAFAEL LEITE
Founder & Coffee Producer

