



SENSORY ANALYSIS - B26-03-ARA-N-01-1415 / 16-10-2026 (MINAS GERAIS, BRAZIL)

ARARA

NATURAL

83.25
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	Arara
Process	Natural
Screen Size	14/15
Moisture	11.4 %

TASTING NOTES



Chocolate



Caramel

CUP DESCRIPTION

Notes of chocolate and caramel combine with medium-low citrus acidity. The cup has a smooth, medium-light body and a short finish.

OUR COMMITMENT

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

RAFAEL LEITE
Founder & Coffee Producer

CUP PROFILE

ACIDITY Medium-low • Citrus

BODY Medium-light • Smooth

FINISH Short

