

# BRAZIL AGUEDA

<b>Region:</b>	Minas Gerais
<b>Altitude:</b>	900 - 1,250 MASL
<b>Process:</b>	Natural
<b>Grade:</b>	NY2/3, Sc. 15/16 or 16+
<b>Variety:</b>	Mundo Novo, Catuai and Bourbon
<b>Harvest:</b>	May-Aug
<b>Export:</b>	All year
<b>Cert. avail:</b>	NKG Verified, RFA, EUDR
<b>Profile:</b>	Soft acidity, chocolate, hazelnut, SCA 81



## Coffee bio

In southwestern Minas Gerais, one of Brazil's most renowned coffee regions, our Agueda coffee thrives in stable climates and gentle altitudes of 900–1,250 masl. With average temperatures of 20 °C and reliable rainfall of 1,600 mm from December to March, producers can focus entirely on quality, free from the challenges of unpredictable weather.

The region spans 140,000 hectares of coffee farms and 3,600 mostly cooperative producers, whose advanced techniques ensure consistent quality and uniformity in every cup. This coffee is the result of our long-standing partnership with Stockler, our sister export company in Brazil, who maintains close relationships with farmers across the region. Contributors to Agueda may change each year, yet the focus remains on crafting a cup profile that is both consistent and distinctive.

Agueda Brazil offers a well-balanced body with sweet chocolate and bright citrus notes, complemented by a light and refreshing acidity. The cup profile reflects the very essence of Minas Gerais coffee: harmonious, approachable, and meticulously produced.