

BRAZIL BOM DIA

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|---------------------|---|
| Region: | Minas Gerais |
| Altitude: | 900 - 1,350 MASL |
| Process: | Natural |
| Grade: | NY2/3, Sc. 14/16 or 16+ |
| Variety: | Mundo Novo, Catuai and Bourbon |
| Harvest: | May-Aug |
| Export: | All year |
| Cert. avail: | NKG Verified, RFA, EUDR |
| Profile: | Cherry, chocolate, hazelnut, full body. SCA 82.5 |



Coffee bio

Brazil Bom Dia is grown in the heart of Minas Gerais, Brazil's most prominent coffee region. Nestled between 900 and 1,350 meters above sea level, the farms benefit from a temperate climate and diverse microclimates that nurture cherries to peak ripeness. These natural conditions, combined with the dedication of generations of farmers, create a coffee that reflects both place and passion.

In the cup, Bom Dia reveals a silky body and elegantly balanced acidity, carrying flavors of cherry, chocolate, hazelnut, and raisins. It is a coffee that feels familiar yet distinctive, embodying the warmth and consistency that Minas Gerais is renowned for.