# Brasil Blaser Dulce

Arabica unwashed NY 2 screen 17/18 strictly soft, fine cup

A selection of the best matured cherries from the Cerrado region and the south of Minas Gerais composes the Blaser Dulce blend. This perfectly balanced blend provides the best of what Brazil can offer.



### TRACEABILITY

Country Brazil

Location Minas Gerais

Estate different suppliers from Cerrado & southern MG (Sul de Minas)

Average altitude 940 to 1'120 meter above sea level Topography alleviated, light mountainous Soil type clay and laterite (Oxisol)

Temperature 25 to 36 °C Humidity 65 %

Particularities blend of South Minas and Cerrado



#### COFFEE

Botanical species

Botanical variety

Harvest methode Harvest time

Export Screen size Preparation Bag size

Catuaí Amarelo/Vermelho, Acaia, Mundo Novo, Tupi and others

hand and machine picking June to September July to August

17/18 unwashed 60 kg



#### **ROASTING &** BLENDING

Degree Blends

from light to dark roast

a perfect balanced base coffee with intense flavour, body and

sweetness



#### CUP & SENSORY

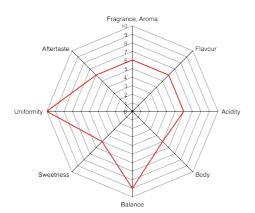
Remarks

A well balanced cup with intense flavour and body. Medium but mild acidity with soft round notes.

• nutty o fruity



#### Intensity:



## Description:

# Fragrance, Aroma

o spicy • floral o fruity

Flavour

o earthy o spicy o chocolate • floral

Acidity

o neutral mild o berry-like o citrus-like

Aftertaste

 caramelly • toasty • spicy o woody





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