

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	Arabica
Botanical variety	Catuai Amarelo/Vermelho, Acaia, Mundo Novo, Tupi and others
Harvest methode	hand and machine picking
Harvest time	June to September
Export	July to August
Screen size	17/18
Preparation	unwashed
Bag size	60 kg



ROASTING & BLENDING

Degree	from light to dark roast
Blends	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.
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Intensity:



Description:

Fragrance, Aroma

spicy floral fruity

Flavour

earthy spicy chocolate floral nutty fruity

Acidity

neutral mild berry-like citrus-like

Aftertaste

caramelly toasty spicy woody





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