

**Brazil**



# ESPRESSO COLLECTION

## Profile

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<b>Country</b>	Brazil
<b>State</b>	Minas Gerais
<b>Mesoregion</b>	Alto Paranaíba
<b>Microregion</b>	Patrocínio
<b>Municipality</b>	Patrocínio
<b>Farm</b>	Daterra
<b>Altitude</b>	1000 - 1200 masl
<b>Harvest</b>	May - August
<b>Process</b>	Natural, Pulped, Pulped Raisin





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Falling within Brazil's famous Cerrado that makes up nearly 23% of the entire country, Datterra are the world's first grade A rainforest certified farm of any business, and a walk around the trees will reveal a stunning array of birds and wildlife, from toucans and burrowing owls to squirrel monkeys and maned wolves. Over 60% of the land they own is given over to nature reserves. The farm itself is split into many lots, each with a designated agronomist to care for the particular varietal and aspect each lot defines. With over 100 different varietals on their farms, development is tracked and planting paired with appropriate varietal.

Selective mechanical picking is common in Brazil and occurs typically with 40-60% ripe coffee on the tree, with 5% green, 10% underripe, and the rest tree dried. A sample will be picked, processed and roasted to check the taste is as expected, before the order is given to pick the specific lot. Sorting is done on a specially adapted wet mill, first with density sorting that removes overripes, then with the drier and natural beans being sorted very specifically by size from each lot. First stage ripe cherries are left to almost fully dry on a large concrete patio before being finished in a Guardiola to ensure consistency throughout the lot, whilst the pulped raisin process are cherries in the first stages of becoming tree dried, so they are slightly denser with higher sweetness levels and require mechanical depulping before being dried on a patio and finished in the Guardiolas. Pulped coffees are the ripe cherries that are diverted through the specially adapted silos that apply differing water pressures to the cherries at different stages, allowing the precise maturation levels of each cherry to be separated during the depulping.

By cupping all the variables, the tasting team are able to precisely pick the components that make up each blend, to ensure the consistency of the flavour profile required. The varietals can vary slightly, as selection is done on flavour profile rather than by varietal type, which for Espresso Collection means berry, blackcurrant, and pecan over a heavy body. Beans are size, density and electronic pentachromatically sorted and packed in to 24.2kg Penta Boxes, which are a packaging system created by Datterra themselves in order to preserve the quality of green for as long as possible.



**Datterra Farm**