

Brazil



BRAZIL

SWEET BLUE

Profile

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





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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 can define. With over 100 different varietals on their farms, development is tracked and planting paired with appropriate varietal.

Selective mechanical picking occurs typically with 40-60% ripe coffee on the tree, with 5% green, 10% underripe, and the rest tree dried. Each brings its own unique characteristics to a coffee, so a sample is picked, processed and roasted to check 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 from the ripes, underripes and greens. Pulped raisins are the slightly drier ripe beans, adding a little more sweetness to the cup, and requiring mechanical pulping. They get separated with the tree dried naturals, and first sorted by size to carefully separate each stage. Beans are then briefly dried on the patio before being finished in a Guardiola to ensure precise moisture levels throughout. Pulped (or semi washed) coffees are directed to specially built and carefully calibrated waterjet silos, where the bean inside is forced from the cherry at a different water pressure as a way of ensuring precise maturation levels of cherry. The riper cherries require very low water pressure whilst green, unripes, don't budge.

Each finished lot is tasted for exact flavour profiles before blending if required for each type. For Sweet Blue this is spicy chocolate and roasted almonds over a dense body. Once complete, beans are then size, density, and triple colour sorted before packing in to Penta boxes ready for shipping.



Datterra Farm