

ICT COFFEE



BRAZIL

Stock: 115 in stock | **Categories:** [Brazil](#) |

ADDITIONAL INFORMATION

Bag Size	59 Kg Bags
Grade	17/18 Sul de Minas SSFC Exp Guaxupe
Farm/Cooperative	Various
Location	RPM New Jersey
Contract	P117142/1
Altitude	800 - 1,200 M
Processing	Natural (Dry Process)
Varietals	Mundo Novo, Catuaí
Harvest	May - September

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Cupping Notes	Mild Acidity, Medium Body, Brown Spice, Chocolate, Nutty, Sweet Finish
Region	Sul de Minas
Record Id	338906.0

Exportadora Guaxupé is a coffee exporter based in the heart of Brazil's coffee-growing region, Sul de Minas. With a long-standing reputation for excellence, Exportadora Guaxupé works closely with local farmers to ensure the highest quality standards are met at every stage of coffee production. Their commitment to sustainable practices and quality assurance has positioned them as a leader in the Brazilian coffee industry. The Sul de Minas region, known for its ideal coffee-growing conditions, provides the perfect environment for producing exceptional coffee. Grown at moderate altitudes, this coffee benefits from the region's favorable climate and rich soil, contributing to its well-balanced flavor. The natural processing method, in which the beans dry within the cherry, imparts a rich sweetness and complexity. The result is a coffee with medium acidity, a smooth and creamy body, and delightful notes of chocolate, nuts, and subtle fruity undertones. Exportadora Guaxupé's dedication to quality and sustainability shines through in their Brazil Sul de Minas SSFC 17/18 coffee. This coffee offers a rich, smooth cup that reflects the unique terroir of the Sul de Minas region and the expertise of Guaxupé's skilled farmers. It is an excellent choice for those who appreciate Brazilian coffee, cultivated and processed with care and precision.

The grade SSFC (Strictly Soft Fine Cup) signifies that the coffee beans were grown at high altitudes, resulting in a bean density that produces a smoother cup profile.

The 17/18 screen size classification indicates that the beans are relatively large and uniform, ensuring a consistent roast and extraction process.