BRAZIL - PE PE CEDRO SEMI WASHED

Introducing our Brazil Pe de Cedro Semi Washed coffee, sourced directly from the town of Pouso Alto in the Mantiqueira de Minas region of Brazil. This exquisite coffee is produced by owner Edson Morais de Barros, and processed at the Pe de Cedro washing station. Cultivated at an altitude of 1000-1200masl, this Red and Yellow Bourbon varietal is carefully harvested from April to September, and undergoes a semi washed processing method. The result is a delightful cup with tasting notes of roasted hazelnut, stone fruit, and milk chocolate, making it the perfect choice for those who appreciate a balanced and flavorful brew. Enjoy the rich and distinctive flavors of Brazil with every sip of our Brazil Pe de Cedro Semi Washed coffee.

Product Details

- Origin: Brazil
- Region: Mantiqueira de Minas
- Town: Pouso Alto
- Owner: Edson Morais de Barros
- Co-Op / Washing Station: Pe de Cedro
- Varietal: Red Bourbon, Yellow Bourbon
- Grade: SCR16+
- Altitude: 1000 – 1200masl
- Harvest: April – September
- Processing: Semi Washed
- Tasting Notes: Roasted Hazelnut, Stone Fruit and Milk Chocolate

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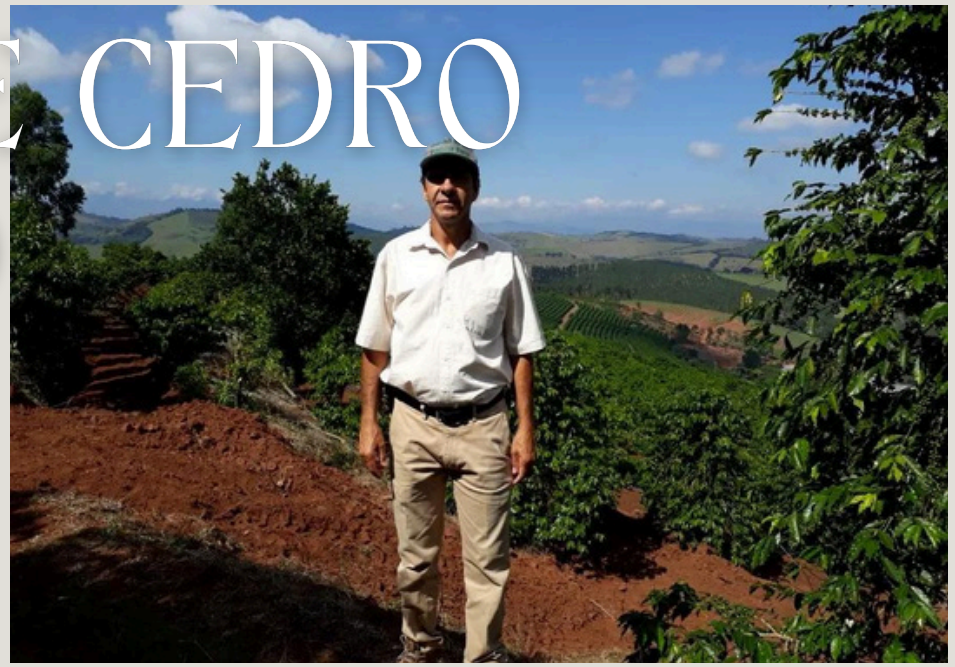

When Edson Morais de Barros bought Pe de Cedro Estate in 2012, it already had a reputation for producing high quality coffee. As the current owner, Edson continues to build the potential of the farm and the Mantiqueira de Minas region. COCARIVE gives support to its members in all parts of the production chain. Their team of agronomists and technical experts assists with cultivation techniques, machinery, storage and finally commercialization of the beans.

Once parchment is dry, cooperative members send their coffee to the COCARIVE warehouses. The cooperative takes care of grading, commercialization and export. They have their own quality lab and storage and milling facilities in Carmo de Minas. At the dry mill, where they prepare the coffee for export, COCARIVE has its own laboratory for quality control. Their team of trained cuppers and Q graders makes the first selection based on cup quality. They will verify which lots are suitable and of high enough cup quality for specialty microlots. Their quality control team checks the quality of every lot at a variety of times throughout the dry milling process analyzing both physical green and cup characteristics.

All COCARIVE member farms have the Protected Geographical Indication (PGI) certificate. On top of that, they are all certified by the Brazilian Specialty Coffee Association (BSCA). This certificate is a guarantee from BSCA that every aspect of labor at the farm is legal. It also guarantees the implementation of environmentally friendly practices on the farm during all steps of the coffee production process.