

BRAZIL TROPICAL BAHIA

Grown at high elevations in Bahia and uniquely fermented during transport to the drier Caatinga biome, Tropical Bahia offers a vibrant, fruit-forward cup. This innovative 24-hour closed-truck fermentation preserves the cherries' natural sweetness, creating a truly distinctive Brazilian coffee experience.

Tropical Bahia is a product of unique circumstances. Producers based in the highest elevations in state of Bahia have some of the best coffee cultivation conditions in Brazil but often encounter problems with drying due to high humidity and rainfall during the harvest and processing season. For this reason many choose to transport their cherries around 50km to the neighbouring Caatinga biome, known for its warmer, drier climate. En route, the cherries undergo a unique fermentation process in a closed truck. The process never lasts more than 24 hours, but the resulting cup profile is packed with fruity sweetness.

Product Details:

Origin: Brazil

Region: Bahia

Altitude: 1,000 – 1200 masl

Varietal: Catuaí, Mundo Novo

Screen: 16up

Processing: Natural with extended cherry fermentation

Tasting Notes: Pineapple, banana, passionfruit, wine



About This Coffee

Just under 40% of all coffee in the world is produced in Brazil – around 3.7 million metric tons annually. With so much coffee produced, it's no wonder that the country produces a wide range of qualities.

Brazil produces everything from natural Robusta, to the neutral and mild Santos screen 17/18, to the distinctive Rio Minas 17/18. In recent years, Brazilian producers have also begun investing more heavily in specialty coffee production. Through our in-country partners in Brazil, including our sister company, we are able to provide a wide range of [Brazilian coffees](#) to our clients: from macrolot to microlot.

Today, the most prolific coffee growing regions of Brazil are Espirito Santo, São Paulo, Minas Gerais, and Bahia. Most Brazilian coffee is grown on large farms that are built and equipped for maximizing production output through mechanical harvesting and processing. The relatively flat landscape across many of Brazil's coffee regions combined with high minimum wages has led most farms to opt for this type of mechanical harvesting over selective hand-picking.

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