



SENSORIAL ANALYSIS - B26-04-N-01-16 / 2026-07-31 (MINAS GERAIS, BRAZIL)

PROCESS METHOD

NATURAL

83.00

SCA SCORE



EXCELLENT
SPECIALTY COFFEE



100% TRACEABLE
SINGLE-ORIGIN LOT



METICULOUS
CULTIVATION AND
PROCESSING

ORIGIN & COFFEE INFORMATION

Producer	Braussie Coffee
Country	Brazil
Region	Cerrado Mineiro
Altitude	1,100 masl
Variety	Arara
Process	Natural
Screen Size	16
Moisture	11.8 %
Harvest	2026

TASTING NOTES



Chocolat



Dulce de leche



Hazelnut

BRAUSSIE COFFEE SIGNATURE

TWILIGHT

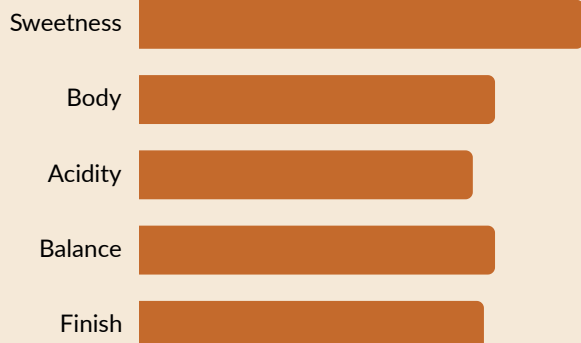
Balanced • Smooth • Sweet



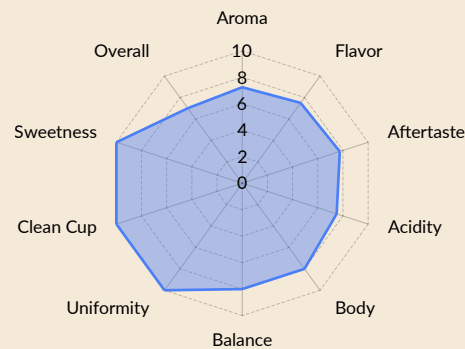
CUP DESCRIPTION

A balanced cup with notes of milk chocolate, dulce de leche, hazelnut and walnut. Gentle acidity is complemented by pronounced sweetness, a medium body and a smooth texture.

CUP PROFILE



SENSORY ANALYSIS



ABOUT THIS COFFEE

Produced in the heart of Cerrado Mineiro, this coffee reflects our commitment to full traceability, meticulous cultivation & processing, and consistent quality at origin.


Founder & Coffee
Producer
RAFAEL LEITE

