



SENSORIAL ANALYSIS - B26-05-F-01-16UP / 2026-07-31 (MINAS GERAIS, BRAZIL)

PROCESS METHOD

**AEROBIC
FERMENTATION
NATURAL**

86.00

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 Catucaí 24/137

Process Natural - Controlled Aerobic
Fermentation

Screen Size 16UP

Moisture 11.8 %

Harvest 2026

TASTING NOTES



Green Grape



Molasses



Green Apple

BRAUSSIE COFFEE SIGNATURE

VIVID

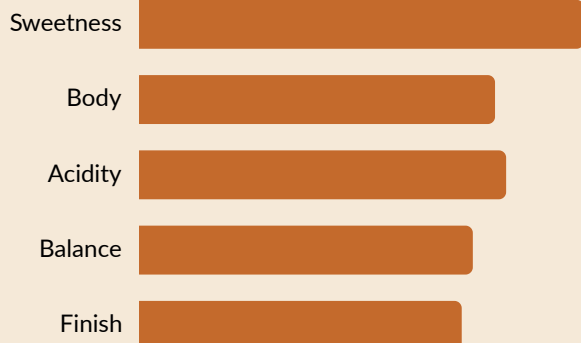
Energetic • Lively • Expressive



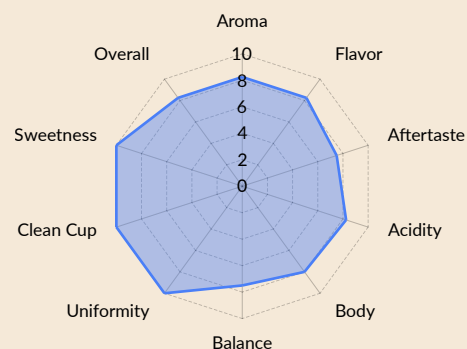
CUP DESCRIPTION

An expressive cup with notes of green grape, green apple and molasses. Lively citrus acidity is supported by rich sweetness, a medium body and smooth texture, followed by a pleasant finish.

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

