

Brazil



MANTIQUEIRA AMARELO

Profile

Country	Brazil
State	Minas Gerais
Mesoregion	Sul/Sudoeste de Minas
Altitude	1000 - 1250masl
Varieties	Yellow Bourbon
Harvest	June - September
Process	Natural





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The Serra de Mantiqueira stretch across São Paulo, Minas Gerais and Rio de Janeiro states. Located in the Minas Gerais state, the Mantiqueira de Minas area was the first to get a geographical indication in the Brazilian coffee industry (supported and developed by BSCA). This fresh approach, akin to 'terroir' in the wine industry, is redefining how people view specialty coffee from Brazil with 25 counties in the region and 7,800 producers, of which 89% are smallholders. The area comprises 69,500 hectares and altitude ranges from 900 to 1,500 masl, with a predominance of yellow varieties over the more typical red. All coffees are minimum 84 SCA points as part of the denomination and many enter the late harvest Cup of Excellence in Brazil.

The lower altitudes are often grazed by cattle and the steeper slopes compared to other parts of the state mean that the near ubiquitous mechanisation of the coffee industry in Brazil is much less commonly seen, and hand picking more prevalent. Though both red and yellow cherries are grown across the region, altitude often splits the choices, with yellow generally being grown at higher elevations and therefore forming a larger percentage of quality coffees from the region.

Once the coffee is picked, it is processed through to dry milling on the farm, and then brought to the Cocarive warehouse just outside São Lourenço. It is then rigorously cupped under the guidance of ex Brazilian cupping Champion Wellington Pereira.



Mantiqueira de Minas