

Pedra Branca

FSC	FSC-2343
Farm	Pedra Branca
Cup Score	83.5
Cup Profile	Sweet clementine acidity with a milk chocolate body and roasted hazelnut finish
Altitude	950 - 1350 masl
Process	Natural
Varietal	Yellow Bourbon
Available Date	16/12/2019
Certificate	

Situated in the southern part of Minas Gerais in the Carmo region, Pedra Branca is situated Pedralva where it sits as part of the Carmo Coffees group. The surrounding area is blessed with unique terroir, high altitudes (1000-1540 masl), good sunlight and rainfall. The region is comprised of 7000 coffee growers with an annual output of 1 million bags. Working with Carmo Coffees we can access some of the best coffees to come out of this region. In 2011, Serra De Mantiquiera became the first region to obtain the Geographical Indication seal for coffee, which indicates that coffees produced in this region have unique qualities and features that are essentially attributed to their origin. This lot comes from the Fazenda Furnas farm which has been with Rinaldo De Junqueira since 2003 where he continued in the family tradition of working with coffee like his father & grandfather before. Prior to owning Furnas the family had owned another farm in the region but decided to sell their farm acquire the 100-year-old plot of Fazenda Furnas to produce coffee for the specialty coffee market. Ronaldo's history was in engineering and he applied his experience with this and intrigue to be one of the first producers of pulped naturals in Brazil. This yellow bourbon lot was harvested in the first half of June and was the take to the mill where the ripe cherry will then be separated and sent for pulping to make pulped natural coffee. The unde ripe and over ripe are placed on drying patio where they are separated into depending on the level of development. From here the coffee is then dried for 3-4 days on the patio before then being finished for 2-3 days with careful temperature monitoring in the mechanical driers to ensure the correct moisture content is reached. Once dry the coffee is then left to rest in large tulas for up to 30 days before being milled ready for harvest. This mill has allowed Carmo the chance to experiment whilst acquiring coffee from farms in the surrounding areas.