

COFFEE PROFILE



JOHN BURTON LTD

BRAZIL

IPANEMA GOURMET

BRA-06 30 KG BAG

GRAIN PRO

FARM INFORMATION

COUNTRY: Brazil
REGION: Fazenda Capoeirinha,
Fazenda Rio Verde, Fazenda
Conquista
ALTITUDE: 780-850m ASL and
800-1350m ASL



CERTIFICATION

Rainforest Alliance, UTZ
Certified



A BIT ABOUT

Ipanema Coffees have been producing high quality beans since 1969, providing a range of specialty coffees to over 20 countries worldwide. They have become one of the most-recognized Brazilian coffee producing companies with over 5,500 hectares dedicated to coffee and around 14 million coffee trees in total. The production and commercialization of Specialty Coffees became the company's flagship, and this has earned them a number of awards. This coffee is pulped and dried using the honey method – A specific process that provides a creamy and thick velvety body with a distinctive nutty aftertaste, ideal for espresso.

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VARIETAL: Acaiá, Mundo Novo, Red
Rubi, Yellow Bourbon, Yellow Catuaí,
Topázio and Yellow Icatu
PROCESS: Pulped natural
SCREEN SIZE: 16/18
BEAN DENSITY: 85-86
MOISTURE: 9-9.5%

TASTING NOTES

INTERNAL CUPPING SCORE: 82

FRAGRANCE OF MILK CHOCOLATE,
BROWN SPICES AND NUTTY AROMA,
CHOCOLATE, NUTTY FLAVOUR AND
BITTERSWEET CARAMEL AFTERTASTE.
LIGHT ACIDITY WITH A CLEAN ROUND
BODY.

