

BRAZIL DE MINAS



ACIDITY
low

BODY
medium full

SWEETNESS
medium

PROCESSING
natural

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

cocoa | dark chocolate | walnut

Coffee from Brazil De Minas is known for its nutty chocolaty richness making a perfect coffee for espresso or espresso blending. In blends it adds a mellow chocolaty goodness that no other coffee can match. It's low acidity makes it a good choice for making those rich full bodied drinks. The beans roast very nicely all the way across the roast spectrum from light roasts to dark roasts. You just can't go wrong with this coffee. The taste of cocoa, dark chocolate, walnut and brown sugar are calling. Brazil beans are a solid staple to keep on hand. It is no wonder that Brazil is the world's largest exporter of coffee beans. Our beans from Brazil De Minas region are some of the best.

NET WT 16 OZ | 1 POUND | 453 G