Natural – Fazendas Dutra – Yellow Catuai – Regenerative Organic Alliance

Organic Farm Select

The Cup:

Pecan with mellow almond flavors and mild acidity and sweetness.

Farm: Fazendas Dutra

Fazendas Dutra is a network of family-run farms owned and operated by Ednilson and Walter Dutra—brothers and great friends. Ednilson is the commercial manager; Walter handles day-to-day production and PR. They have been coffee producers all their lives—their father started the farm with 1 hectare, buying a second and third hectare from the farm's profits until he had grown his land to 500 total hectares. The different lots or parcels that comprise Fazendas Dutra represent the original names of the individual farms that Don Dutra absorbed into his property. Don Dutra passed away in an accident on the farm when his sons were young, but Ednilson and Walter have continued operations of the Fazendas in his honor and in the family name. The brothers have been growing their operations year by year, and have won a number of national competitions.

P# 26437

Farm	Fazendas Dutra
Process	Natural
Variety	Yellow Catuai
Elevation	900–1300 MASL
Region	Minas Gerais
Country	Brazil
Harvest	May-August

Program: Farm Select

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Part of our stratified buying approach, Farm Select Coffees come from individual farms. These are excellent, sometimes larger, lots of coffee that didn't quite make it to microlot quality but are perfect for the roaster that values more traceability in their offerings along with an elevated cup profile. Supporting farm select coffees allows individual coffee farmers to directly receive monetary impact from the quality premiums paid for these coffees.

Process: Natural

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Brazilian Naturals are picked either selectively by hand or strip-picked by hand or mechanically for more commercial quality. They are then typically spread to dry on patios or, in the production of some specialty coffees, dried on raised beds. Drying can take 20–25 days, depending on the weather.

Variety: Yellow Catuai

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A cross of Yellow Caturra and Mundo Novo made by Instituto Agronômico de Campinas, Brazil; released in 1972.

Region: Minas Gerais

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Minas Gerais is the largest state for coffee production, accounting for half of the country's coffee. It contains many subregions with varying elevations and climates, all part of the Brazilian highlands. Brazil's largest rivers and mountains are in this state, with the southern portion producing the most coffee due to the forested hills and cool weather. Coffee is also produced in the highland savannah in the west, the Mantiqueira Mountains in the south, and the Atlantic forest in the east.

Country: Brazil Natural – Fazendas Dutra – Yellow Catuai – Regenerative Organic Alliance

It's hard to imagine the "beginnings" of coffee in Brazil, as the two things have become so synonymous. The first coffee plants were reportedly brought in the relatively early 18th century, spreading from the northern state of Pará in 1727 all the way down to Rio de Janerio within 50 years. In 1820, Brazil was already producing 30 percent of the world's coffee supply, but by 1920, it accounted for 80 percent of the global total. Since the 19th century, the weather in Brazil has been one of the liveliest topics of discussion among traders and brokers, and a major deciding factor in the global market trends and pricing that affect the coffee-commodity market. Incidents of frost and heavy rains have caused coffee yields to wax and wane over the past few decades, but the country is holding strong as one of the two largest coffee producers annually, along with Colombia. Brazil's post-harvest processing is also somewhat unique, and has been adopted largely in response to a combination of productivity, climate, and desired profile: Pulped Natural and Natural processing still dominates the industry here. Pulped Natural coffees are depulped and allowed to dry with their mucilage still intact; while Naturals are typically either dried on the trees before harvesting (called Boya) or picked and laid out on patios in order to finish drying before being hulled. Both processes tend to lend the coffees a nutty creaminess that has a more tempered fruit tone than the bright and acidic Washed or even Honey coffees we see elsewhere from Mesoamerica.

Sourcing: Brazil Sourcing

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Our first container of coffee ever sourced at origin came from Brazil, so it is no surprise that our current relationships with producers and exporters in Brazil are nearing 20 years old. Today, we work with two primary exporters in the Carmo de Minas region, visiting them multiple times a year, cupping and approving coffees, visiting farms, and discussing the potential for progressive developments as we strive to meet the needs of our customers.Our long history with Brazilian coffee began when founder and partner Andrew Miller imported his first container with a Brazilian friend in 1994, bringing in a coffee that would be the genesis of our "signature" Brazil offering, Serra Negra. Since then, countless full-container loads from Carmo de Minas and Mogiana have come through our warehouse. The quality and diversity that we've seen from various regions and microregions (and micro-microregions!) have inspired the development of microlot programs with some of the country's most innovative producers.Though often overlooked as a potential source for microlot coffees with its efficient production and massive yields, our relationships in Brazil include many producers who are focused on putting out smaller quantities of hyperfocused, high-scoring, consistently excellent coffees. To give recognition to our producer partners and introduce new buying opportunities, we continue to develop programs like our Best Cup cupping competition and live auction, hosted for the first time in Carmo de Minas in 2017. Through investing in programs like the Carmo Best Cup, we hope to bring to the fore producers paving the way towards making complex cup profiles the norm for Brazilian coffees.

Sensory Profile

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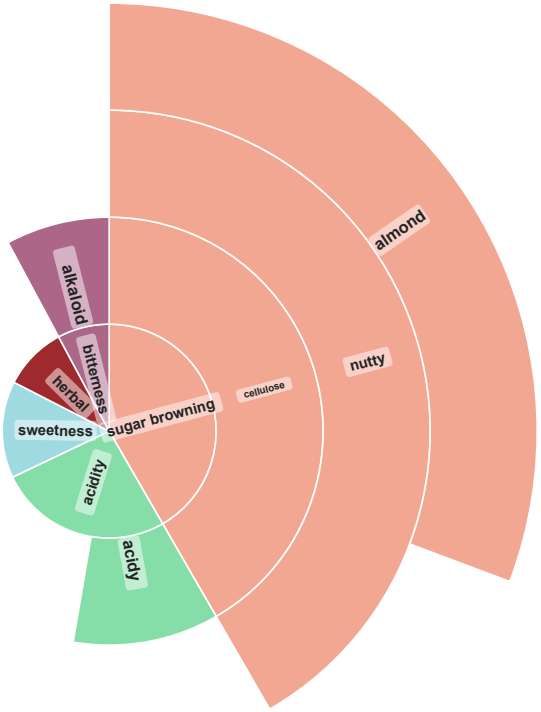
What we taste

Pecan with mellow almond flavors and mild acidity and sweetness.



Technical

10.9%
MOISTURE

668.6
DENSITY

1.25
AVG AXIS RATIO

Gallery Natural – Fazendas Dutra – Yellow Catuai – Regenerative Organic Alliance