

brazil bourbon

From the Rainha Farm, Poços de Caldas

owner

Gabrielle Carvalho Dias

process

Hand-picked, washed and fully sun-dried

varietal

Arabica Bourbon

tasting notes

A wonderfully smooth and nutty coffee with subtle red wine tones. This is an easy drinking, very sweet coffee that provides a well rounded flavour with or without milk, and forms a perfect partner to sweet or light savoury dishes. Recommended as a breakfast coffee with fresh croissants and patisserie.

farm notes

Owned by the same families for over 100 years, the Rainha Farm benefits from one of the highest plateau areas in Brazil. The farm has consistently made improvements to its own mill, served by a natural spring on the estate's land, and the processing methods it uses.

Environmental conservation plays an important part on the farm, with 25% of the estate populated by indigenous tree species which provide the necessary habitats to maintain natural wildlife.

As one of the founding members of the Brazil Speciality Coffee Association, and frequent winners of the Brazil Cup of Excellence competition, Gabrielle Carvalho Dias has been at the forefront of improving coffee quality through careful assessment and redevelopment of all aspects of production.

His almost obsessive attention to detail has been the hallmark of Rainha's production model and it is notable that Carvalho Dias' coffee is one of the finest and most consistent to emerge from Brazil.

region

Minas Gerais, southern Brazil

body ★★☆☆☆☆

acidity ★★☆☆☆☆



Pictures: Jeremy Torz

Selected, imported and hand-roasted by Jeremy Torz & Steven Macatonia
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