



SENSORIAL ANALYSIS - B26-05-F-02-16UP / 2026-07-31 (MINAS GERAIS, BRAZIL)

PROCESS METHOD

**AEROBIC
FERMENTATION
NATURAL**

87.50

SCA SCORE



EXCELLENT
SPECIALTY COFFEE



100% TRACEABLE
SINGLE-ORIGIN LOT



METICULOUS
CULTIVATION AND
PROCESSING

ORIGIN & COFFEE INFORMATION

Producer Braussie Coffee

Country Brazil

Region Cerrado Mineiro

Altitude 1,100 masl

Variety Catucaí 24/137

Process Natural - Controlled Aerobic
Fermentation

Screen Size 16+

Moisture 11.7 %

Harvest 2026

TASTING NOTES



Grape



Berry (Jabuticaba)



Wine

BRAUSSIE COFFEE SIGNATURE

TWILIGHT

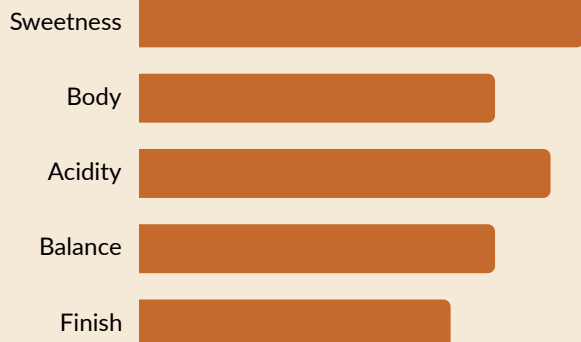
Balanced • Smooth • Sweet



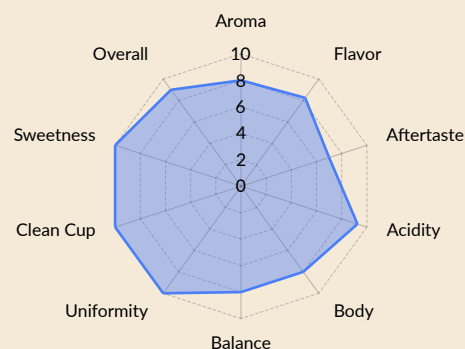
CUP DESCRIPTION

An expressive cup with notes of jabuticaba, grape and wine. Gentle acidity is supported by pronounced sweetness, a medium body and creamy texture.

CUP PROFILE



SENSORY ANALYSIS



ABOUT THIS COFFEE

Produced in the heart of Cerrado Mineiro, this coffee reflects our commitment to full traceability, meticulous cultivation & processing, and consistent quality at origin.



Founder & Coffee
Producer
RAFAEL LEITE

