

+55 coffee hub

FROM OUR FARMS TO YOUR ROASTERY



Fazenda São Pedro Yellow Catucaí Natural Fermented

LOT GS03610-00



Coffee information

REGION

Cerrado Mineiro, Minas Gerais

ALTITUDE

1,195 m

SCREEN SIZE

16/18

VARIETY

Yellow Catucaí

PROCESS

Natural Fermented

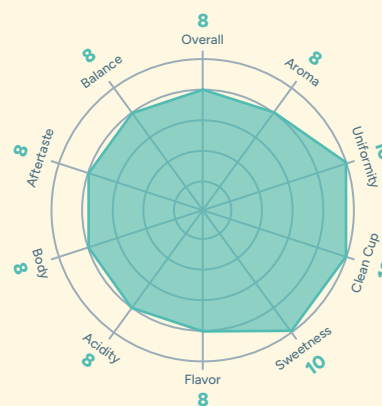
HARVEST

2024/2025



Flavor profile and cupping notes

FLAVOR PROFILE



CUPPING NOTES

Honey
Red Fruits
Blackberry
Raspberry
Fruits of the Cerrado
(caja-manga)
Pineapple

SCA SCORE

86.0



About the farm

At Fazenda São Pedro, the Ignácio family is deeply committed to environmental preservation. The farm is a source of six natural springs, and the family has deliberately selected the highest areas of the land for crop cultivation to protect these water resources.

This careful placement, combined with sustainable agricultural practices, ensures the production of high-quality coffee while actively conserving the local ecosystem.



About +55 coffee hub

+55 coffee hub was founded to showcase the rich diversity of Brazilian specialty coffee. Ever since, we have striven for the best quality and sustainable and fair ways of cultivating, processing, and bringing coffee into the world.



Byk-Gulden-Straße 2
78467 Konstanz
Germany