



LIST + BEISLER

BRAZIL

MOGIANA
YELLOW CATUCAÍ
APROD
FAIRTRADE

Premium
Coffee
Culture

since 1901



Brazil

Region
Mogiana

Producer
APROD Cooperative

Altitude
1,150 – 1,400 masl.

Variety
Yellow Catucaí

Harvest Period
May - Sep

Classification
Screen 16up, Fairtrade

Processing
Natural

BRAZIL NATURAL MOGIANA YELLOW CATUCAÍ APROD FAIRTRADE

Brazil's coffee production represents about one third of the entire coffee production, making it the biggest producer worldwide for the last 150 years. The most common processing method in Brazil, used for about 90% of the Arabicas produced, is the dry process, also known as unwashed or natural. This method gives coffee a distinct sweet and fruity flavor.

Located in Mogiana, a hilly area in the Sao Paulo state, the APROD cooperative represents 65 smallholder farmers. APROD is committed to high-quality speciality coffee production and sustainable development. Thanks to its Fairtrade certification, APROD was able to build an own mill and invest in reforestation and soil conservation projects, improving the traceability and quality of its coffees.

One of APROD's members, Manasses Sampaio Dias, successfully participated in the annual coffee excellence competition "Taza Dorada" (meaning "Golden Cup" in Portuguese). Taza Dorada is organized by CLAC, the Latin American and Caribbean network of Fairtrade certified producers. It allows these farmers to have their high-quality coffees compete in front of an international audience. The best coffees are selected by a national and international jury to further be sold at auction.

In the Brazilian competition of 2020, this lot won the joint 1st place. It consists of only 10x 30 kg bags, Manasses Sampaio D. dedicated a lot of care and thoughtfulness to his Yellow Catucaí: Dark berries meet savory notes, while leaving a sweet and winy aftertaste. This coffee comes with a truly special story and shows off with a unique cup rarely found in Brazil.

Sweet • Some Hazelnut • Winy
Savory • **Dark Berries**