

# Brazil Desafinado fermented Natural

#E250241

## About the Cup

From Alta Mogiana, this lot uses a fermented natural process with inoculum added during drying—bringing out bold notes of citrus, berries, and grape.

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| **Region** | Minas Gerais |
| **Farm** | Various Small Farmers |
| **Altitude** | 800-1200 MASL |
| **Variety** | Bourbon, Yellow Bourbon |
| **Process** | Yeast Inoculated Natural |
| **Harvest** | 2024 |
| **Notes** | Citrus, berries, grape, chocolate |