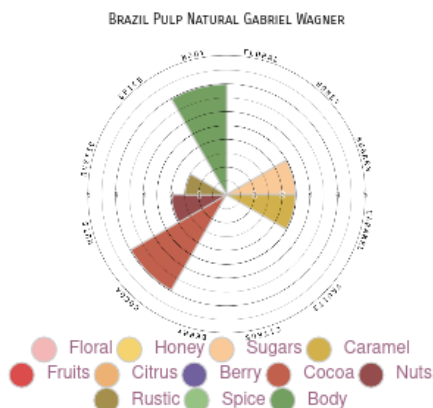
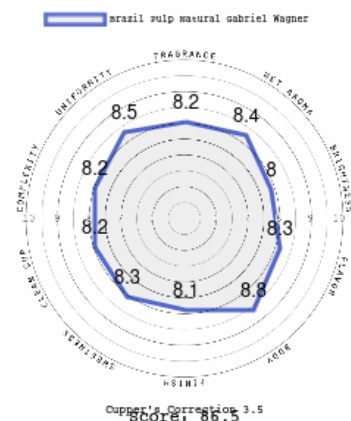




Brazil Pulp Natural Gabriel Wagner



sweet maria's

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Mild flavors lean toward semi-sweet chocolate, with creamy nut accents, and low acidity. Notes of barley malt syrup, chocolate-covered nuts, dark chocolate cookie with sea salt, bittersweet finish. City+ to Full City+. Good for espresso.

FULL CUPPING NOTES

City+ roasts brew a relatively well-balanced Brazilian cup, with mild flavors that lean toward semi-sweet chocolate, and creamy nut accents. The fragrance and aroma had a scent of chocolate chips, molasses, and peanut butter cookie. Middle roasts taste lightly sweetened with natural sugars, and barley malt syrup, chocolate-covered nut, fading to to darker-toned bittersweetness in the aftertaste. Umami/savory notes gain some momentum as the coffee cools, but I found nut-tones played more of a background role in both my roasts. At Full City, the brew had a very pleasant bittersweet-savory note, like dark chocolate cookie with sea salt. The low tones are sure to punch up through cream, and low acidity makes this a great coffee option for classic-toned bittersweet Brazilian espresso.

SPECS

Region	Mantiqueira de Minas
Processing	Pulp Natural
Drying Method	Patio Sun-Dried and Mechanical Dryer
Arrival date	March 2025 Arrival
Lot size	58
Bag size	60 KG
Packaging	Ecotact Liner
Farm Gate	Yes
Cultivar Detail	Bourbon, Catuaí
Grade	Estate 15+
Appearance	.6 d/300gr, 15+ Screen
Roast Recommendations	City+ to Full City+
Type	Farm Gate
Recommended for Espresso	Yes