



80 STONE COFFEE ROASTERS
BRISBANE ESPRESSO

BRAZIL

Walnut and pecan's nutty tang mingle with warm sugar of maple syrup and bright red apple crispness.

Toasted cacao nibs appear for the finale. Add milk for a comforting malted barley twist.



COUNTRY
Brazil

REGION
Mina Gerais

ZONE
Campo das Vertentes

CULTIVAR
Catucaí, Mundo Novo

ALTITUDE
920 – 1200 masl

Harvest
May – August

FARM
Sancoffee Santo Antonio
Estates

PROCESS
Pulped natural

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SanCoffee was born in 2000 as a specialty coffee cooperative. The 20 member farms strive to consistently produce amazing coffees, using the most advanced and sustainable agricultural practices, aiming to build long lasting business relationships with roasters across the globe. Each bean carries the soul and the sweat of a coffee grower. Each cup is the expression of our terroir. They work relentlessly to showcase these coffees around the world, remaining loyal to their origin and values, offering the best experience throughout our process and creating a positive impact in the surrounding communities.

Caramelo is one of SanCoffee's main blends, produced with consistent quality every year with coffees from the farms who are members of the cooperative.

[Drying patio at Fazenda Bom Jardim, one of SanCoffee's members]

“At SanCoffee, our work is a service oriented mindset and all about helping the farm members increase their quality and provide them and each coffee the most suitable sales channels worldwide. If the farm member approves, the transfer goes through back to farm gate with the full amount minus administrative costs.”