

A maple syrup sweetness mingles with the nutty tang of pecans and walnuts. Cacao nibs emerge in the finish, complemented by hints of cedar. Add milk for a comforting, malty twist.



Country: Brazil

Location: Santa Rita do Sapucaí/Bairro Cachoeirinha,
Cachoeira de Minas

Producer: Marcos Henrique De Oliveira & Vicente De Paulo
Rodrigues

Farm: Sítio São Vicente

Process: Natural

Cultivar: Mundo Novo, Catuai

Altitude: 950 – 1100 masl

Harvest: 2024

Modestly named after the hometown of our friend 'Matt Tripleshot', this coffee has been a staple profile in our range for a while... and there's a reason! This single origin has a great deal of versatility: we enjoy the cocoa-heavy, malted cereal character it gets as an oat flat white, or the complexity it offers when drunk as an espresso or on cafetière.

MORE ABOUT THE PRODUCER

Marcos Henrique:

The property was acquired approximately 10 years ago and was initially planted with Mundo Novo coffee. After some time, I decided to renew the coffee plants and transitioned to cultivating Catuai vermelho, which is known for its quality and adaptability to various growing conditions.

Vicente:

I have been cultivating coffee independently for over 40 years on family land inherited from my father. This experience has allowed me to honour our heritage while adapting to the evolving coffee market, focusing on producing high-quality beans that reflect our family's dedication and tradition.