

# brasil rio brilhante melão

caramel | marshmallow | stone fruit | balanced



this is our third year purchasing from rio brilhante, and we continue to be impressed by the progress they've made over the last four years. this **medium-roast** lot is the result of a real turning point for coffee production in brasil. traditionally, coffee production has focused on volume, not just through the use of mechanized farming, but also through efforts to speed coffee processing along as quickly as possible. our exporting partner in guatemala, los volcanes, decided to apply what they've learned to production in brasil. many farms were hesitant to embrace their practices, but the multi-generation urban family has.

we've sampled their coffees for the last 4 years, and every year it gets better and better. the unpleasant nuttiness we typically associate with brasil coffee has dissipated, and the coffees are as clean as we'd expect from any other country! we're excited to see what the future holds for this farm, as well as los volcanes.

this particular coffee is grown between 900 and 1150 meters, and consists of bourbon, catuai, catucaí, topázio, and arara varieties. it is a full natural, with concrete patio drying.

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## coffee is allowing others to grow

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at [onelinecoffee.com](http://onelinecoffee.com)

