

# Brasil

## Rio Brilhante Tropicana

Butterscotch • Chocolate • Cherry Cordial • Rich

Light

Dark

### Ignacio Urban's Story

Ignacio Urban and his children own and operate Fazenda Rio Brilhante. Ignacio started this massive farm by planting a modest 6 hectares of soybean in the 1970s. Initial plantings were a failure, as the land had just recently been irrigated by the Brazilian government after previously being so arid and dry it was essentially impossible to cultivate crops. Ignacio became interested in discovering new varieties of soybean that could be planted here, and relentlessly pursued his vision. Decades later we see this determination spill over into the production of incredible specialty coffee in an area mostly known for commodity grade coffee.

### COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
Brasil	Minas Gerais	Coromandel	Rio Brilhante
ALTITUDE:	VARIETY:	PROCESSING:	CHERRY HANDLING:
900-1150 m.	Yellow Catucai 2SL and Yellow Catucai 20/15	Natural	Mechanical harvesting with post collection sorting
DRYING:	PRODUCER:	IMPORTER/EXPORTER:	TASTING NOTES:
Sun dried on patios and mechanical drying	Ignacio Urban and Family	Falcon/Los Volcanes	Butterscotch, Chocolate, Cherry Cordial, Rich

### Pricing Transparency

Our Purchase 200 bags (60 kg each)	Landed Cost (Plus Shipping) \$3.85 per pound	Roast Moisture Loss \$0.69 per pound	Packaging Cost \$0.90 per pouch	Labor/Warehousing/ Overhead/Margin \$9.82 per pound	Retail Price (12 oz.) \$15.50
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