

# Brasil Rio Brilhante Frutado

Dark Chocolate · Honey · Cooked Cranberry · Roast

Light



Dark



## Rio Brilhante'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 Brasilian 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:  BRASIL	REGION:  MINAS GERAIS	TOWN:  COROMANDEL	FARM:  RIO BRILHANTE
PRODUCER:  IGNACIO URBAN AND FAMILY	ALTITUDE:  900-1550 m	VARIETIES:  CATUAI 99, CATUAI 144, MUNDO NOVO	PROCESSING:  FULL NATURAL
FERMENTATION:  24 HOLD IN CHERRY	DRYING:  PATIO DRYING	IMPORTER/EXPORTER:  FALCON/LOS VOLCANES	TASTING NOTES:  DARK CHOCOLATE, HONEY, COOKED CRANBERRY, ROAST

## Pricing Transparency

Our Purchase  
10 bags (60 kg each)

Landed Cost  
(Plus Shipping)  
\$3.66 per pound

Roast Moisture Loss  
\$0.56 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$15.50