

# Brasil

# Rio Brilhante Limão Rosa

Chocolate • Honeydew Melon • Lemon Meringue • Panela

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 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: <b>BRASIL</b>	REGION: <b>MINAS GERAIS</b>	TOWN: <b>COROMANDEL</b>	FARM: <b>RIO BRILHANTE</b>
PRODUCER: <b>IGNACIO URBAN AND FAMILY</b>	ALTITUDE: <b>900-1550 m</b>	VARIETIES: <b>CATUCAÍ 24/137, CATUCAÍ 2SL, CATUCAÍ 20/15, GRAÚNA</b>	PROCESSING: <b>FULL NATURAL</b>
FERMENTATION: <b>24 HOLD IN CHERRY</b>	DRYING: <b>PATIO DRYING</b>	IMPORTER/EXPORTER: <b>FALCON/ LOS VOLCANES</b>	TASTING NOTES: <b>CHOCOLATE, HONEYDEW MELON, LEMON MERINGUE, PANELA</b>

## Pricing Transparency

Our Purchase  
5 bags (60 kg each)

Landed Cost  
(Plus Shipping)  
\$5.51 per pound

Roast Moisture Loss  
\$0.78 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$18.00