

GREEN COFFEE REPORT

BDCS CUPPING: 82

FLAVOR NOTES: Peanut Butter, Milk Chocolate, Mild Acidity, Creamy-Decadence

ORIGIN: Brazil

REGION: Cristais Paulistas, Alta Mogiana, Sao Paulo

PRODUCER: Family farm dating back three generations

FARM: La Fazenda de Lucatelli Verde

VARIETY: Mundo Novo and Yellow Catuai

PROCESS: Natural process, sun dried, 30 day of resting period

ELEVATION: 1270 meters above sea level

FARM NOTES:

The farm where Lua Nova is grown has a long heritage in coffee culture going back three generations. It is grown on the Bom Jesus Farm, which is a founding member of Alta Mogiana Specialty Coffee Association, which promotes a greater conscience with regard to speciality coffee in the region as well as developing better farm practices.

La Fazenda de Lucatelli Verde is located in Cristais Paulistas in the Alta Mogiana Region. The objective of the owners is to sustainably develop their region from a social and economic point of view.

Performance bonus payments are also made alongside employees fixed wages. All employees on the farm receive specialized and literacy training. The workers' children must also be enrolled at the local school as a condition of employment.

CERTIFICATIONS – Rainforest Alliance certified, UTZ certified and Alta Mogiana Specialty Coffee Association (AMSC)