



café

Bruleli

100% arábica

Presentation

Presentation Coffee producer for more than 30 years, Udenir Rodrigues named his farm Bruleli, the junction of the name of their three sons: Bruno, Letícia and Livia. Starting 2020, their children decided to get their hands dirty and benefit from coffee that could not have another name: Café Bruleli.



The coffee

- 100% Arabica coffee
- Yellow and red catuaí grain
- Peeled coffee cherry
- Altitude 950m
- Produced in the municipality of Irupi, region of Caparaó, Espírito Santo.
- Production of hard and soft drink with 84 SCA points.



Products



Traditional coffee
Peeled coffee cherry
Hard drink.



Special Coffee
100% Arabica, selected grain,
honey processing method
or washed with 84 SCA score.
Choice of ground or ground coffee.



beneficiation methods:

Washed: The Peeled grain cherry are immersed in the water in controlled fermentation. The result is a coffee with different aromas and flavors, with hints of chocolate and caramel.

Honey: The Peeled grain cherry will go straight to drying slowly, without removing his “honey” (mucilage). Thus, the sugars of this honey will remain in contact with the grain throughout the slow drying, giving the coffee notes of brown sugar and dulce de leche.