Coffee name

Coffee maker AeroPress

Vendor Sweet Marias

Notes The Moreninha Formosa is from Serra do Salitre, a high plain in Cerrado Miniero, Minas Gerais state. At 1200 meters, the Serra do Salitre has better altitude than most of Cerrado proper, which averages 800-900 meters for coffee production. Moreninha Formosa is a choice plot on the much larger Fazenda Aurea, and within the MF plot, certain patches were chosen for this Raisin Coffee lot. This means that the ripe coffee fruit was allowed to dry on the coffee tree, a technique that is only possible in an arid climate that has a dramatic shift from wet to dry seasons, and plots with good sunlight exposure to ensure even drying. This also meant that all the coffee had to be selectively hand-picked, the norm in many origins, but NOT in Cerrado Brazil where coffee is mechanically harvested. And in fact, this lot was harvested from the middle to top of each tree, because they lower branches are too shaded and cool for effective tree-drying. After the selective picking of the Raisin coffee cherries, the plots were mechanically harvested and the remaining cherry sold at a pittance. Hence, to "cherry pick" the Raisin lot, it meant losing money on the rest of the coffee, and unforeseen cost associated with this effort. After harvest, the coffee was put on raised beds for additional drying, in the African tradition. This allows for dry air to circulate all around the coffee, evenly and thoroughly evaporating moisture from the ripe coffee cherry. And that's the second key here; ripe cherry. Hand-picking of raisins meant uniform ripeness. It's a bit theoretical, but the reason behind all this is the notion that the longer a coffee cherry remains in contact with the tree, the more sugars are produced in the fruit. Allowing it to dry while still a part of the plant system is pushing that idea to it's extreme. The results are quite interesting though, and I will be totally honest with you: I wanted to hate this coffee this year! Why? Well, it's a difficult process that not every can do (or should do), yet they produced a ton of it this year. It's very expensive for us, and given to the randomness of nature i.e. weather. I don't want to invest much in any coffee process that isn't repeatable. I wanted to find something wrong in the cup. But it was relatively and surprisingly clean, with amazing body (expected) and great rustic sweetness. Not that a different lot might be musty, but this one is amazing. Lighter roasts have potent fruited character, darker roasts add a thick, bittersweet chocolate overlay. The C+ roast has fragrant, rustic sweetness; muscavado sugar, dried peaches, banana, toasted coconut and fig. The wet aroma is more complex at the lighter roast too, whereas dark FC+ roast level has a super-intense, monolithic chocolate character. The cup is very aggressive, brutish, bittersweet. Contrary to the aromatics, I like the darker roasts for the cup flavors. The lighter roast has more descriptors, baked peaches, melon, earthy spice notes. But the sheer intensity of bittering chocolate, tobacco, and thick body at FC+ makes it a heavyweight contender. FC-FC+ roasts have intense body, thick, with well-knit toasted coconut, nut and chocolate flavors (... a Mounds candy bar?) I tried a melange of the two roasts 50% C+ and 50% FC+, but I still favor the hefty, powerful cup of the straight darker roast level. And I was surprised how nice the SO espresso was from this lot too.

Farm

Country