

## Foxhole Coffee – Origins Brazil

Brazilian coffee, a cornerstone of global single-origin offerings, is shaped by the country's vast landscapes, diverse geography, and favorable growing conditions, primarily featuring Arabica varieties like Bourbon, Mundo Novo, and Catuai, alongside some Robusta. Brazil, the world's largest coffee producer, grows its beans across regions like Minas Gerais, São Paulo, and Bahia, with elevations typically ranging from 800 to 1,350 meters (2,625 to 4,430 feet) above sea level—lower than many other origins, contributing to its distinct profile.

The **landscape** varies from rolling plateaus to gentle hills, with Minas Gerais' Cerrado region showcasing flat savannas and red, iron-rich soils, while Sul de Minas features undulating hills and cooler microclimates. São Paulo's Mogiana region has fertile, terra roxa (red clay) soils, and Bahia's higher plateaus offer a drier climate. Brazil's geography benefits from a tropical climate with a defined wet season (December to March) and dry season (April to September), ideal for harvesting. Large-scale farms dominate, often unshaded, maximizing sun exposure and yield.

**Flavor** notes of Brazilian coffee are typically smooth and low in acidity due to the moderate elevations and processing methods (often natural or pulped-natural). Beans from Minas Gerais, especially Cerrado, exhibit a nutty profile—think peanut or almond—with milk chocolate, caramel, and a creamy, full body. Mogiana coffee often carries a sweeter edge, with notes of toffee, hazelnut, and a subtle berry undertone, like blueberry. Bahia's higher-altitude lots can show brighter notes, such as stone fruit (peach) or citrus (orange peel), alongside a cocoa base. Overall, Brazilian coffee is known for its approachable, velvety texture and mild sweetness, making it a staple for blends and espresso.

**Elevation** plays a role, though Brazil's plantations are generally lower than those in Colombia or Peru. At 800–1,100 meters, beans develop a softer, sweeter profile, while higher areas in Bahia (up to 1,350 meters) produce slightly brighter, more complex cups. The combination of lower altitudes, sun-drenched growing conditions, and natural processing (where cherries are dried with the fruit intact) enhances the coffee's body and muted acidity.

In essence, Brazilian coffee reflects its origins— a harmonious blend of sun-soaked plains, fertile soils, and tropical consistency, delivering a cup that's as smooth and comforting as the country's expansive landscapes.

Indulge in Brazil's sun-kissed delight— a creamy, nutty brew with milk chocolate, toffee, and a whisper of berry that warms every sip.