

# A.L.T Origins Coffee Profile - Specialty Lots

## Southern Minas Mountains - Brazil

Discover our exceptional coffee offerings from the premium altitude range of 1,000-1,400 metres in the Southern Minas mountains. Our specialty lots feature distinctive profiles developed in the ideal microclimates and mineral-rich soils of this renowned Brazilian coffee region.

A.L.T Origins Coffee Ltd works in partnership with APPRAF – the Association of Small Rural Producers and Family Farmers, which represents over 100 partner producers in Brazil."





# The Caracol Trilogy

## Sensory Profile



### Sunburst Valley 84-85 points

Red and yellow fruit notes.

100% Arabica



### Velvet Peak 83 points

Classic profile with dark chocolate and roasted almond notes

100% Arabica



### Black Gold

- Persistent, silky crema
- Notes: 70% dark cocoa, cacao nibs, toasted hazelnut
- Best For: Straight espresso or blends
- 100% Robusta

# Microlots (86+ points) Last Year's Exceptional Microlots - 2024

Exceptional microlot profiles from mountain microclimates



## Grape & Wine-like Body

Complex fermentation creates distinctive wine-like characteristics with grape notes.



## Dulce de Leche & Cocoa Nibs

Sweet caramel notes balanced with rich chocolate complexity.



## Cashew Butter & Strawberry Jam

Creamy nut notes complemented by bright berry sweetness.







# Robusta Black Gold- Brazilian Robusta

**COMING SOON**

## Speciality-Grade Conilon:



### Distinctive Advantages

Natural caffeine (2-2.7%): Enhances crema formation and extraction stability - barista's secret for espresso blends

Softer acidity profile: Rounded base note for balanced milk drinks

Velvety mouthfeel: Remarkably smooth texture vs. conventional Robustas

Signature notes: Dark chocolate ganache, roasted hazelnuts, and caramelised spices



### Technical Superiority

22-25% higher soluble yield than average Arabicas

Exceptional thermal stability for automated brewing systems

Drought-resilient cultivation (30% less water-intensive)

# Technical Specifications

## Bean Size

Strictly graded as screen sizes 16, 17 and 18

## Varietals

- Yellow Bourbon
- Red & Yellow Catuaí
- Catucaí 2SL
- Arara

## Processing Methods

- Natural: Silky body with intensified sweetness
- Washed: Crystal-clear acidity and clean profile







# Unique Terroir Factors



## Premium Altitude Range

1,000-1,400m elevation providing ideal growing conditions



## Ideal Microclimates

Perfect conditions for developing complex sugars



## Mineral-Rich Soils

The distinctive Southern Minas mountains soil composition

# Volcanic Origins Collection

Distinctive Terroir: Grown in Minas Gerais' volcanic soil belts



## Enhanced Mineral Complexity

Distinctive sulfur notes from volcanic soil



## Unusual Sweetness

With spicy undertones unique to this terroir



## Special Varietals

Yellow Bourbon, Red & Yellow Catuaí, Catucaí 2SL and Arara thrive in this environment







# Ordering & Partnership



## Sample Request

Request samples of specific lots based on your flavor profile needs. All samples include comprehensive cupping notes and processing information.



## Volume Options

Commercial lots available in container quantities.

Microlots available in limited bag allotments



## Direct Relationship

Visit farms during harvest season (May-September). Meet producers and develop customized coffee programs.



# Featured Organic Offerings - Wilson Luis Zerbinatti

Producer	Wilson Luis Zerbinatti
Crop	2025
Farm	Sítio Santa Terezinha (Mogiana Paulista)
Variety	Arara
Screen	14+
Score	84.5

## Flavor Profile

Clean, sweet, good body, smooth, caramel, medium acidity, cocoa nibs

# Featured Organic Offerings - Paulo Teixeira Giordani

Producer	Paulo Teixeira Giordani
Crop	2025
Farm	Sítio Santa Clara (Sul de Minas)
Variety	Red Icatu
Screen	14+
Score	83.5

## Flavor Profile

Caramel, nuts, dry finish