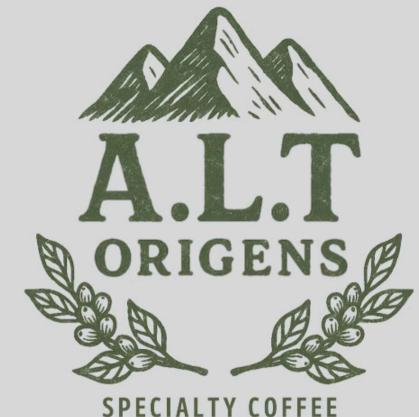
A.L.T Origins Coffee Profile - Specialty Lots

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 NibsSweet caramel notes balanced with rich chocolate complexity.

Cashew Butter & Strawberry Jam
Creamy nut notes complemented by bright berry sweetness.





Robusta Black Gold-Brazilian Robusta



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



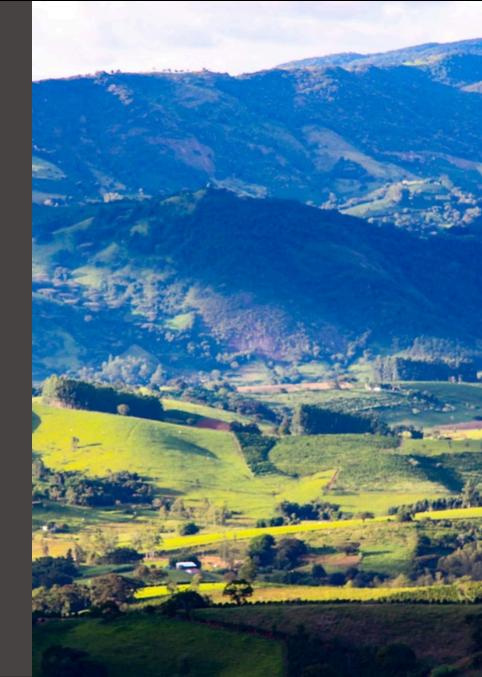
Unusual Sweetness

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 <u>Organic</u> 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