



GOLLÜCKE
& ROTHFOS

BRAZIL

CEMORRADO



Region	_____	Cerrado & Mogiana
Altitude	_____	850 - 1,250 M.A.S.L.
Variety	_____	Mundo Movo, Catuai
Harvest	_____	May - June
Processing	_____	Natural

The Cemorrado Trio is a selected collection in our range of fine Brazilian lots, exclusively created for Volcafe Select. We have chosen three distinctive qualities each boasting a different and seductive profile. Versatile and solid, the trio will provide the perfect backdrop to suit any blend. The characters are defined as Sweet, offering honey and ripe fruit sweetness, Hazel that is smooth-bodied with notes of hazelnut and milk chocolate, and Chocolate with its intense chocolate flavour and full body.



Our three Cemorrado qualities are mainly sourced from the Cerrado and Alta Mogiana regions and so combined into the name Cemorrado.

CERRADO is the first coffee-producing area in the world to benefit from a "Designated Origin" label - similar to wine. The region holds the perfect combination between altitude, flat topography and a blessed climate pattern with well-defined seasons. Hot and wet summers favour intense flowering and uniform cherry maturation; while dry and warm winters with low air moisture contribute to keep the intrinsic quality of the coffee during harvest and processing.



ALTA MOGIANA takes its name from the railway company that contributed greatly to the expansion of coffee in the area. With the right combination of altitude, rich soils and stable climate, Alta Mogiana offers the perfect condition to grow coffee. With an active pruning strategy, Alta Mogiana farmers are one of the most productive in Brazil.

Harvest after harvest, we carefully select the all three qualities to ensure profile consistency and long-term availability. The Cemorrado Trio will not disappoint!

SENSORIAL ANALYSIS | CEMORRADO SWEET

Flavours _____ honey sweetness, toffee, brown sugar, delicate

Cupping Score _____ 83.50

Our suggestion _____ very well balance coffee with a very sweetness of honey and ripe fruits, complimented with a nice chocolate aftertaste. Perfect as a single-origin filter coffee



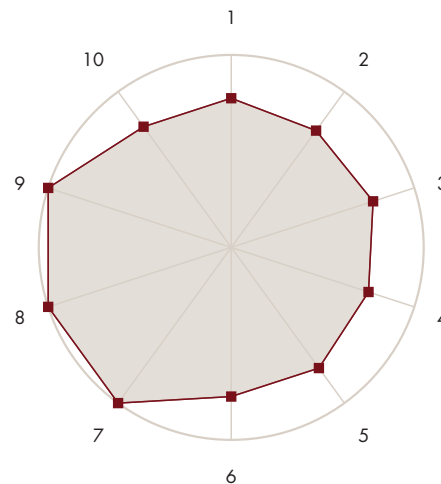
Body intensity



Acidity intensity



7.50	1- Fragrance / Aroma
7.75	2- Flavour
7.50	3- After-taste
7.75	4- Acidity
7.75	5- Body
7.50	6- Balance
10	7- Uniformity
10	8- Clean cup
10	9- Sweetness
7.75	10- Overall grade



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SENSORIAL ANALYSIS | CEMORRADO CHOCOLATE

Flavours _____ intense chocolate (from cocoa powder, cocoa nibs to dark chocolate),
sweet

Cupping Score _____ 82.75

Our suggestion _____ full body and strong chocolate flavours: the perfect combination for a single-origin espresso.



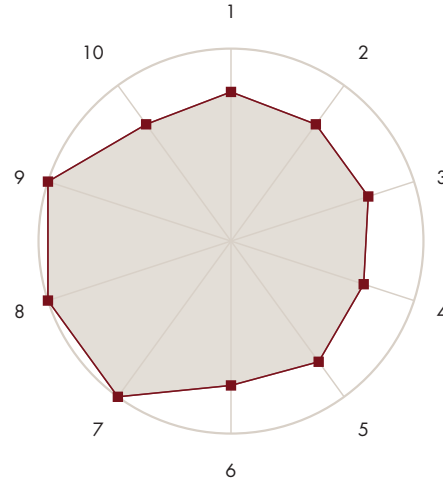
Body intensity



Acidity intensity



7.75	1- Fragrance / Aroma
7.50	2- Flavour
7.50	3- After-taste
7.25	4- Acidity
7.75	5- Body
7.50	6- Balance
10	7- Uniformity
10	8- Clean cup
10	9- Sweetness
7.50	10- Overall grade



SENSORIAL ANALYSIS | CEMORRADO HAZEL

Flavours _____ roasted hazelnut, caramel, cereals, sweet

Cupping Score _____ 82.25

Our suggestion _____ with its nutty notes and caramel sweetness, Cemorrado Hazel is the perfect component for a Crema Blend, but also in any milk beverage



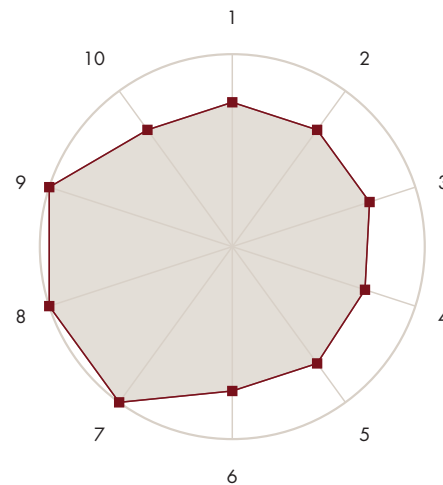
Body intensity



Acidity intensity



7.75	1- Fragrance / Aroma
7.50	2- Flavour
7.50	3- After-taste
7.50	4- Acidity
7.50	5- Body
7.75	6- Balance
10	7- Uniformity
10	8- Clean cup
10	9- Sweetness
7.50	10- Overall grade



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