



## COMPANY



Café Manduca is a family-run specialty coffee producer located in the district of Santa Clara, Porciúncula, in the northwest of Rio de Janeiro, Brazil. "Manduca" is a tribute to our family's pioneer in planting coffee in the region, and today we are in the sixth generation of producers.



Our ideal is to offer you the pleasure of a coffee of the highest quality and of 100% artisanal origin. All the cultivation and management of the crops is done sustainably by our family, from the seed to the unique drink we love so much.



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## PRODUCTS

**NCM 0901.21.00**


### Manduca Traditional Coffee (250g and 500g packs)

Do you know that artisanal coffee from the Brazilian mountains, harvested by hand, 100% Arabica and with a striking roast? This is the Traditional version of Café Manduca, which brings a full-bodied and tasty coffee to your cup, perfect for your daily routine.

### Manduca Gourmet Coffee (250g pack)

The Gourmet version of Café Manduca is designed for those who love top quality coffee in their daily lives. It has a medium-dark roast, notes of dark chocolate, almonds and spices, with a delicately balanced aroma and body and an incomparable taste.

### Manduca Reserva Especial Coffee (250g pack)

Reserva Especial brings the best of the Specialty Coffee world to your cup! These are microlots with unique sensory profiles, in which each grain is worked on from the strictly selected harvest, through an exclusive roasting curve until it reaches your cup. The multiple aromas and flavors make this version perfect for anyone who enjoys coffee of the highest quality.

### Microlots available at Manduca Reserva Especial:

- Manduca Microlot Choconuts Nuts

Sensory Profile: Balanced, sweet specialty coffee with notes of chocolate, nuts, hazelnuts and caramel. Citric acidity, creamy body and clean finish.

Process: Natural, Variety Catuai Amarelo 62

- Manduca Fruity Microlot

Sensory Profile: Smooth, sweet specialty coffee with notes of yellow fruit, honey, caramel and spices. Citric acidity, creamy body and long finish.

Process: Peeled Cherry, Arara Variety

## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Own production is expanding. Annual average, considering the 2024 harvest, of approximately 250 bags of raw coffee (**approximately 15,000 kg**).  
Roasting plant (Agro-Industry) installed on the farm, with a capacity of approximately **4,000 kg of roasted coffee per month**.



**CAFÉ MANDUCA**  
City: Porciúncula  
State: Rio de Janeiro  
Brazil

