



# COFFEE

## COMPANY



The story of Nosso Café begins on the slope of Colina da Pedra Branca nestled within the Serra da Mantiqueira in Cristina, Minas Gerais.



Boasting over 100 years of tradition, our coffee plantations are true gems that have been recognized with awards from the Cup of Excellence and the ABIC. We have been in the specialty coffee market for 15 years. Boasting a Terroir born out of our concern and care for the quality, soil, climate, terrain and unique altitude, we have managed to combine our passion for the land and love of cultivating our plants into coffee beans that feature the perfect aroma and flavors for all occasions.



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## PRODUCTS



Our coffee can be sold in beans or ground, and we strive to grow coffee that offers unique experiences for every customer. Our two flagships are Café Grand Cru: Peeled cherry that carries the typical flavors and aromas in its DNA of the southern region of Serra da Mantiqueira, filled with citrus, floral, caramel and chocolate notes. Creamy and fine body with a touch of acidity, pronounced sweetness and a long finish.

Special Edition: We have chosen the natural coffees from among our crops that have been unleashed by the remarkable presence of floral, fruity and sweet notes and intense citric acidity, sweetness and a long finish.

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



1,000 bags of specialty coffees per year with scores of over **82 points**.



2,000 bags of non-specialty coffees with scores below **82 points**.



**CRISTINA CAFÉS**  
City: Cristina  
State: Minas Gerais  
Brazil

