



DECAF BRAZIL SANTOS

Region: Various

Altitude: 800-1,200 meters

Variety: Bourbon, Catuaí, Mundo Novo

Process: Decaf Methylene Chloride (DMC)

Profile: Nutty, chocolate, caramel, liquorice, orange.

Score: 81

SANTOS

The city of Santos, in São Paulo, is home to the largest port in Latin America and has historically played a key role in the export of Brazilian coffee, especially since the second half of the 19th century. Santos became the main shipping point for coffee grown in the fertile lands of the interior of São Paulo and Minas Gerais, facilitating its distribution to international markets.

The term "Café Santos" is synonymous with the high-quality Arabica beans exported from the port, consolidating its recognition in global trade. Although most coffees exported from Brazil are known as "Santos", no coffee is grown in the city.

In addition, in the decaffeination process, methylene chloride (MC) is a solvent widely used to selectively remove caffeine. This method maintains the other compounds responsible for the coffee's flavor, ensuring that its sensory characteristics are preserved.