



CONILON (Robusta - Brazil)

Region: Espírito Santo

Altitude: 500 m

Variety: Robusta/Canephora

Process: Natural

Profile: Peppermint, spice, burned peanuts, earthy, heavy and full body with a hint of acidity.

Score: 76





Regarding the quality description of Brazilian coffees, it is used the NY method of classification: **NY2** for 6 defects, **NY2/3** for 9 defects, **NY3** for 13 defects, **NY3/4** for 21 defects, **NY4** for 30 defects, **NY4/5** for 45 defects, and so on.

ESPÍRITO SANTO REGION

The Espírito Santo region stands out in coffee production due to its ideal geographical conditions, which favor the cultivation of high-quality coffees. Coffee farming is essential to the local economy, being the main source of income for many families and representing a significant part of the state's agricultural GDP.

Espírito Santo is known for coffees with an intense flavor, creamy texture and resistance to pests. Sustainable practices, such as improving the CO₂ balance and increasing carbon retention in the soil, contribute to the mitigation of climate change and are being implemented in the region. This dedication to quality and innovation has earned Espírito Santo coffees certifications and awards in national and international competitions.