

# CAVAQUINHO

PEANUTBUTTER • JAMMY • MILK CHOCOLATE

REST PARK

ORIGIN // BRAZIL  
 REGION // VARIOUS  
 PRODUCER // VARIOUS  
 VARIETY // VARIOUS  
 ELEVATION // 900 - 1,200 M.A.S.L.  
 PROCESS // PULP-NATURAL

## CONNECT

The Cavaquinho is a pulp-natural processed Brazilian coffee with a creamy body, jammy sweetness, and a decadent nutty profile. It's roasted beautifully to help you unwind, turn your brain off, and enjoy your day. The Cavaquinho represents what we love most from Brazil. It's here to stay as part of our evergreen single-origin lineup and as a key component of our most cherished blend, The Answer. This coffee will rotate through different regions of Brazil, showcasing the country's consistent excellence cultivated by producers across cooperatives and estates. The name "Cavaquinho" is especially fitting—much like the rhythmic beats this small guitar adds to Brazilian music, our Cavaquinho coffee brings an approachable sweetness and low acidity to our menu.

## EXPERIENCE

Our Cavaquinho blends the best of the rhythmic tunes of fruit jam with the creamy, nutty sweetness of peanut butter. It beguiles us with its sophisticated, percussive strumming beats of milk chocolate that add balance to the PB&J sandwich. The Cavaquinho pairs wonderfully with milk and sugar, as espresso, or even as an air freshener. Our version of this musical ensemble is well-balanced, with a smooth body. This coffee is perfect for anyone who wants to explore medium-roast, single-origin coffees.



**REGION:**  
*VARIOUS*

**PROCESSING  
METHOD:**  
*PULP -  
NATURAL*

Three Brazilian coffee regions are known for their distinct profiles and large production volumes. The most notable are Sul de Minas, Mogiana, and Espirito Santo. These regions range from rolling hills and uneven terrain to relatively flat land. Brazil is one of the only countries where it is possible to wake up at dawn, drive a few hours to a regional airport, take a two-hour flight, land, drive for another few hours, and never once lose sight of shimmering green rows of coffee as far as the eye can see.

Most Brazilian coffees are processed using natural and pulped natural methods, meaning the coffee is dried with all or a large portion of the fruit still on the bean. This process imparts sweet, fruity notes and produces a creamy body. Producers typically have farms that average 70 acres in size. Each producer cultivates and harvests their own cherries, then dries them on patios or mechanical driers to a precise moisture content of 11 percent. The coffee is carefully stored until milling and export, both of which take place at the dry mill, where traceability and quality control are meticulously managed so each producer can be paid according to the quality of their coffee.

## DEEP DIVE

For more than 150 years, Brazil has been responsible for roughly 30 percent of the world's coffee production, about 74 percent of which is Arabica. The landscape is relatively flat, and due to high minimum wages, mechanical harvesting is prevalent. The use of harvesters is often combined with *derrigadeiras*—handheld machines that can be manually aimed at the ripest areas of the tree. The result is a form of mechanized selective picking that delivers high-quality Arabica coffee at an impressive scale.

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