

# Aura Bean Coffee Brazil Single Origin Cupping Notes



## Aroma

- Warm and inviting aromatics introduce the cup, with pronounced notes of dark chocolate and roasted nuts, supported by a subtle white sugar sweetness.

## Acidity

- Low acidity contributes to a smooth and balanced cup, with gentle brightness that supports the overall profile without dominating.

## Body

- Full-bodied with a creamy, velvety mouthfeel that enhances the richness and texture of the cup.

## Flavour

- Dark chocolate forms the core of the profile, complemented by roasted nuts and soft sweetness. Subtle red apple acidity adds a gentle fruit lift, balancing the richness of the cup.

## Finish

- Long and satisfying with lingering chocolate and nutty notes, leaving a clean yet rich aftertaste.



# Brazil Single Origin Cupping Notes Continued

## Coffee Profile

- Origin: Brazil – Santos
- Type: Single Origin
- Varietal: 100% Arabica
- Roast Level: Light–Medium
- Flavour Notes: • Caramel  
• Red Apple • Chocolate
- Body: Creamy
- Acidity: Low

## Brewing Guides

### • AeroPress

Dose: 15 g  
Water: 225 g  
Ratio: 1:15  
Grind: Medium

#### Method (Inverted)

Add coffee, then 50 g water, stir gently  
Bloom for 30 seconds  
Add remaining water to 225 g  
Steep until 1:30  
Flip and press slowly over 30 seconds

Total Brew Time: ~2:00

#### Expected Cup

Smooth chocolate base  
Rounded nutty character  
Soft caramel sweetness  
Low, gentle acidity  
Clean, balanced finish

### • Espresso

Dose: 18 g  
Yield: 38 g  
Time: 24–26 sec  
Temperature: 94°C  
Grind: Fine

#### Expected Cup

Concentrated dark chocolate body  
Structured, roasted nut depth  
Refined caramel sweetness. Very low acidity  
Dense, syrupy mouthfeel with a long, dry  
chocolate finish



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