

# Available Green Coffee

**All Mió coffees are available in 30 kg Jutex<sup>®</sup> + GrainPro<sup>®</sup> bags. They are stored at Armazéns Gerais Peneira Alta while in Brazil and at Vollers' warehouse once they arrive in the United Kingdom.**

Both green (100 g) and roasted (50 g) samples are available for all lots and can be delivered within a week. They will arrive accompanied by a full traceability report for each requested coffee.

FOR ANY ENQUIRIES, IF YOU WOULD LIKE TO ORDER SAMPLES OR PLACE AN ORDER, PLEASE CONTACT [SALES@MIO.CAFE](mailto:SALES@MIO.CAFE) OR [ANALUIZA.PELLICER@MIO.CAFE](mailto:ANALUIZA.PELLICER@MIO.CAFE).

**Microlot**

**1975**

VARIETY

**Yellow Catucaí**

PROCESS

**Red Honey**

STATUS

**Available**

TOTAL

**2,160 kg**

MASL

**1,000—1,100**

SCA SCORE

**88**

FLAVOUR

**Juicy, fruit forward, cherry, light molasses  
and milk chocolate**

TEXT

**1975 was the year of one of the worst frosts in Brazil. Mió was severely affected, forcing us to stop producing coffee for a while. Not all dates are fortunate, but they are essential parts of our history.**

**Microlot**

**1988**

VARIETY

**Mundo Novo**

PROCESS

**Natural**

STATUS

**Available**

TOTAL

**750 kg**

MASL

**1,000—1,100**

SCA SCORE

**87**

FLAVOUR

**Creamy, ripe berry, citrus fruits, milk chocolate and hazelnut.**

TEXT

**1988 was the year that Monte Santo de Minas established a Municipal Museum. Founded with the help of many teachers in the region — including Renata Pellicer's mother and Ana Luiza's grandmother, Nilda Parisi.**

**Microlot**

**1989**

VARIETY

**Catucaí**

PROCESS

**Red Honey**

STATUS

**Available**

TOTAL

**1,170 kg**

MASL

**1,000—1,100**

SCA SCORE

**87**

FLAVOUR

**Toffee base, berry, cherry, hazelnut and milk chocolate.**

TEXT

**The 1975 frost forced the Pellicer family to stop producing coffee. It was only in 1989 that they could purchase a small piece of land and start planting again; they began with six coffee trees.**

**Microlot**

**1990**

VARIETY

**Mundo Novo & Bourbon**

PROCESS

**Red Honey**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**86**

FLAVOUR

**Silky, milk chocolate, cherry, vanilla and red berries.**

TEXT

**Renata Ribeiro and Carlos Pellicer got married in May 1990. They have shared everything since then, including Mió.**

**Microlot**

**1948**

VARIETY

**Catucaí & Mundo Novo**

PROCESS

**Natural**

STATUS

**Available**

TOTAL

**1,050 kg**

MASL

**1,000—1,100**

SCA SCORE

**86**

FLAVOUR

**Creamy, dried fruit, red berry, light molasses and vanilla.**

TEXT

**Mió's hometown had three previous names before being given the name of Monte Santo de Minas in 1948.**

Lot

1913

VARIETY

**Catucaí**

PROCESS

**Red Honey**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**86**

FLAVOUR

**Juicy, mandarin, milk chocolate and almond nouga.**

TEXT

**For the past hundred-and-something years, Monte Santo de Minas (Mió's hometown) has been one of Brazil's centres of coffee production, hallmarked by the opening of the Mogiana Rail Station in the town in 1913.**

**Microlot**

**1922**

VARIETY

**Mundo Novo**

PROCESS

**Red Honey**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**85**

FLAVOUR

**Tea like, green grape, lemon, pomelo and caramel.**

TEXT

**The love letter to Lourdes Parisi, who was born in 1922 in Monte Santo de Minas, Brazil. Grandmother to Renata Pellicer and great-grandmother to Ana Luiza Pellicer, she would be 100 years old in October 2022.**



Lot

2021

VARIETY

**Catucaí**

PROCESS

**Red Honey**

STATUS

**Available**

TOTAL

**12,090 kg**

MASL

**1,000—1,100**

SCA SCORE

**85**

FLAVOUR

**Juicy, dulce de leche, milk chocolate and lemon.**

TEXT

**Mió's main peaberry lot always gets its name from the current crop year. There is something important in every milestone we cross, and 2021 is not at all different.**

**Microlot**

**2008**

VARIETY

**Catucaí**

PROCESS

**Red Honey**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**84**

FLAVOUR

**Creamy, dark cococa, vanilla, roasted almond and lemon.**

TEXT

**Cristiane Gerbasi is the COO for Brazilian Business at Mió. Without her constant effort towards quality and sustainability, Mió would never have gotten here. 2008 was the year she met Renata and Carlos Pellicer.**

**Microlot**

**1934**

VARIETY

**Catucaí**

PROCESS

**Red Honey**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**84**

FLAVOUR

**Milk chocolate, caramel, dried fruit and roasted almond.**

TEXT

**José Pellicer is the father of Carlos Pellicer and grandfather to Ana Luiza Pellicer. Besides being a music enthusiast, he was a coffee producer and is now a part-time poet.**

Lot

1930

VARIETY

**Yellow Catucaí**

PROCESS

**Red Honey**

STATUS

**Available**

TOTAL

**34,020 kg**

MASL

**1,000—1,100**

SCA SCORE

**84**

FLAVOUR

**Milk chocolate praline, berries and maple syrup.**

TEXT

**Mió estate is in Monte Santo. The city has a strong Carnaval tradition that has been celebrated every year since 1930. Its main streets close and two rival groups, Braz and Belém, battle it out in parades.**

**Microlot**

**1983**

VARIETY

**Catucaí**

PROCESS

**Natural**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**82**

FLAVOUR

**Creamy, roasted nuts, dried fruits and bright citrus.**

TEXT

**Nilda Parisi is a teacher, a musician and an artist; founder of the first-ever art school in Monte Santo de Minas in 1983. She is also the mother of Renata Pellicer and grandmother to Ana Luiza Pellicer.**

Lot

1905

VARIETY

**Catucaí**

PROCESS

**Natural**

STATUS

**Available**

TOTAL

**570 kg**

MASL

**1,000—1,100**

SCA SCORE

**82**

FLAVOUR

**Caramel, mandarin and sweet cocoa.**

TEXT

**Aristides Lobo was born in Monte Santo de Minas in 1905. He was a professor, journalist and Brazilian communist — one of the founders of the Left Opposition in Brazil.**

**Microlot**

**2003**

VARIETY

**Catucaí & Mundo Novo**

PROCESS

**Natural**

STATUS

**Available**

TOTAL

**5,130 kg**

MASL

**1,000—1,100**

SCA SCORE

**81**

FLAVOUR

**Clean, lemon, milk chocolate and roasted nuts.**

TEXT

**Mother of Carlos and grandmother to Ana Luiza, Nanete Pellicer was a teacher at the local rural school while caring for her land and coffee. In 2003, her microlot was one of the winners of the Brazilian's Cup of Excellence.**

Lot

2017

VARIETY

**Catucaí & Mundo Novo**

PROCESS

**Natural**

STATUS

**Sold Out**

TOTAL

**0 kg**

MASL

**1,000—1,100**

SCA SCORE

**80**

FLAVOUR

**Creamy, dried fruit, red berry, light molasses and vanilla.**

TEXT

**From 2017 onwards, Mió stopped producing Pulped Natural coffee and decided to pull the Mucilage Remover machine out of its wet mill. This was the year we started making Honey coffee instead.**



Lot

2014

VARIETY  
**Catucaí**

PROCESS  
**Natural**

STATUS  
**Sold Out**

TOTAL  
**0 kg**

MASL  
**1,000—1,100**

SCA SCORE  
**76**

FLAVOUR  
**Clean, chocolate and dry-nut.**

TEXT  
**In 2014, Mió decided to step up its core practices. The family-owned farm became technology-driven, ever dedicated to improving the farmworkers' quality of life and increasing coffee quality.**