

Best  
**San  
Cup**  
2024



**Auction factsheet**

| Rank | ID       | Producer                             | Farm                | Av. Score | Highest score | Variety        | Process   | Weight (kg) | Weight (lb) | Minimum Price (USD/lb) | Cupping notes  |
|------|----------|--------------------------------------|---------------------|-----------|---------------|----------------|-----------|-------------|-------------|------------------------|--|
| 1    | BSC 5005 | Betina Vilela Reis Teixeira          | Fazenda Serra Negra | 87.6      | 91.4          | Geisha         | Natural   | 180.0       | 396.83      | \$ 4.50                | Delicate floral notes of jasmin, orange blossom, bright acidity, creamy body, complex flavor with intense fruit notes, stone fruit, papaya, bergamot                             |
| 2    | BSC 5012 | Henrique Dias Cambraia               | Fazenda Samambaia   | 87.3      | 90.5          | Yellow Catuaí  | Fermented | 180.00      | 396.83      | \$ 4.50                | Aroma of spices, like star anise. Juicy body with taste notes of nutmeg, cardamom, cinamom, vanilla on a very sweet base of maple, molasses. Banana cake, apricot, plum, raisin. |
| 3    | BSC 5013 | Paulo Vicente de Moraes              | Sítio 5 Estrelas    | 86.9      | 90.0          | Acaiá          | Fermented | 120.00      | 264.55      | \$ 4.50                | Silky body and balanced acidity. Milk chocolate, toasted almonds, honey, berries, hibiscus and lingering after taste.  |
| 4    | BSC 5010 | Vanessa Silveira                     | Fazenda Campo Limpo | 86.3      | 88.0          | Arara          | Fermented | 180.00      | 396.83      | \$ 4.50                | Some floral notes on the aroma, velvety body, malic acidity, tropical fruits, rose wine, cocoa nibs  |
| 5    | BSC 5009 | Miguel Cloves Brugnoli Junior        | Fazenda São Carlos  | 86.3      | 87.3          | Yellow Catucaí | Fermented | 300.00      | 661.39      | \$ 4.50                | Fruity aroma, pleasant moderate acidity, white chocolate, chestnuts, spices, dried fruits, guava, cherries   |
| 6    | BSC 5003 | Henrique Dias Cambraia               | Fazenda Samambaia   | 86.2      | 88.0          | Geisha         | Natural   | 180.0       | 396.83      | \$ 4.50                | Aroma or roses, delicate body, raw sugar, milk caramel, honey, vanilla, raspberry, dragon fruit  |
| 7    | BSC 5007 | Luis Framarion Pereira de Figueiredo | Fazenda Taquaral    | 85.8      | 87.5          | Topázio        | Fermented | 300.00      | 661.39      | \$ 4.50                | Aromas of chocolate and wine, soft body, malic and tartaric acidity, red wine, brown sugar, black currant, with a distinct after taste   |
| 8    | BSC 5008 | Waldir Batista Borges                | Fazenda Vassourão   | 85.6      | 89.0          | Yellow Catucaí | Fermented | 300.00      | 661.39      | \$ 4.50                | Sweet spices in the nose, heavy lingering body, chocolate, toffee, almonds, toasted bread, malt, dates   |
| 9    | BSC 5004 | Rayane Estefane G. de Moraes         | Sítio 5 Estrelas    | 85.4      | 87.9          | Acaiá          | Natural   | 240.0       | 529.11      | \$ 4.50                | Dried fruit aroma, creamy body, medium citric acidity, lemon pie, mapple syrup and long chocolate aftertaste   |
| 10   | BSC 5011 | Elisangela Martins Fonseca           | Sítio Vinhedo       | 85.4      | 88.0          | Arara          | Fermented | 300.00      | 661.39      | \$ 4.50                | Buttery body, citric acidity with notes of macadamia, pear compote, peanut butter, orange zest and chocolate   |