

BLEND INFORMATION

A full-bodied espresso, well balanced with caramelised sweetness, low acidity and a lingering cocoa like aftertaste

ORIGINS:

Brazil
Honduras
Ethiopia
India

VARIETALS:

Yellow Icatu
Yellow Bourbon
Typica

BEAN TYPE:

Arabica
Robusta (Indian)

ALTITUDE:

900-1350 masl

Coffee
FACT
FILE



Brazil

Brazil is the largest coffee-producing nation in the world. The country sees large-scale mechanisation used in the preparation of its coffee: a result of a well-structured industry infrastructure and many years' experience producing coffee.

Compared to many arabica coffees produced in neighbouring countries, Brazilian arabicas are grown at relatively low altitudes of around 1200-1500m above sea level.

Lower growing altitudes means that Brazilian coffees are relatively low in acidity. As a result they tend to be round, sweet and well-nuanced.

Honduras

The Honduran coffee within the blend is sourced from the La Paz and Lempira areas in Western Honduras. The beans are grown at altitudes start at 1300 metres giving good levels of acidity.

Ethiopia

Ethiopia is the birthplace of coffee. Sourced from the Southwestern region of Djimmah where altitudes range between 1750 to 2000m this coffee provides subtle nuances of fruit and adds body to the blend.



India

The Indian Robusta used in the blend is sourced from the Karnataka region. All coffee grown in India is shade grown and is often intercropped with other plants such as cardamom, clove and pepper.

Growing altitudes are low, ranging between 500 and 1,000 metres above sea level. This clean Robusta adds body and power to this espresso blend.