ESTATE COFFEE

DK-ØKO-001
Non EU agriculture

DirectTrade®

Las Gravilias Organic Direct Trade COSTA RICA

Region: Tarrazu
Height: 1.400 MASL
Certification: Direct Trade and organic. Visit January 2015
Coffee bean: Caturra
Cup profile: Classic powerful coffee with a balanced acidity. Dark roasted.
Notes: Chocolate, caramel.
Info: Estate Coffee's organic partner in Costa Rica since 2010. A collaboration that is the driving force in the demanding work of organic farming all year. Roberto and Fabricio, father and son, run the farm together.

Acidity
Body
Roasting

Promissâo Estate Direct Trade BRASIL

Region: Sul de Minas
Height: 1300 MASL
Coffee bean: Yellow Bourbon
Certification: Direct Trade & Rainforrest Alliance.
Cup profile: Velvety, deep body Brasil with low acidity. Medium-dark roasted.
Notes: Milk chocolate, plum, hazelnut.
Info: Promissão means promise in Portuguese. Hilly terrain with classic Bourbon coffee trees in fertile soil leads to the fact that the coffee keeps its promise!

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Espresso Organic Tres Flores

Certification: Direct trade. Organic
Composition: Three organic coffees – Costa Rica, Nicaragua and Ethiopia. The blend varies throughout the year to ensure the best possible flavour.
Character: Modern organic signature espresso. Deep bodied, floral – not bitter.
Info: Costa Rica ensures power and body while Nicaragua supplements with sweetness and Ethiopia delivers freshness and floral top notes.

Acidity
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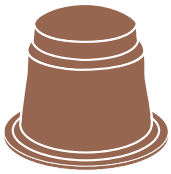

Estate Coffee Lungo

Coffee composed and slow roasted to give a full bodied, sweet and velvety cup. Two different Arabica beans from Brasil, gives body and sweetness, whereas coffee from the mountains in Central Costa Rica adds top notes.

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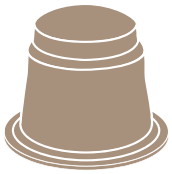

Estate Coffee Espresso

Espresso slow roast - Ideal as espresso, cortado or cappuccino and latte.
Two Brasil Arabicas from Cerrado Brasil and Sul de Minas gives body and sweetness, whereas coffee from the mountains in Central Costa Rica adds back bone and top notes.

Acidity
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