

ORGANIC ESPRESSO

NORTHERN ITALIAN STYLE

ROAST: MEDIUM

BODY: FULL

**TASTING NOTES: DARK CHOCOLATE WITH
A CLEAN, STRAWBERRY FINISH**

**LOCATION: ORGANIC NICARAGUAN SEGOVIA, ORGANIC COLOMBIAN
TOLIMA & ORGANIC ETHIOPIAN YIRGACAFFE**

ALTITUDE: 1,300-1,500 METERS

VARIETAL: TYPICA, CATIMOR, TIMOR, BOURBON

PROCESS: FULLY WASHED

DRYING: PATIO SUN DRIED

HARVEST: MAY - OCTOBER

Our Espresso is roasted in the Tuscan, Northern Italian style, with very little oil. It is for the straight espresso drinkers who like a little sweetness in their cup. Our roaster, Frank, has combined three wonderful coffees including the fruity Ethiopian Yirgachaffe to produce this easy drinking espresso. Although we prefer drinking this blend straight to truly appreciate the many tastes in each cup, it also make delicious milk-based drinks. Salute!