

# **ORGANIC BLACK GOLD**

**ROAST: FULL/MEDIUM**

**BODY: FULL**

**TASTING NOTES: DARK CHOCOLATE WITH A  
CLEAN CHERRY & SMOKEY FINISH**

**LOCATION: ORGANIC, FAIR-TRADE PERU & ORGANIC REPUBLIC OF CONGO**

**ALTITUDE: 1,300-1,500 METERS**

**VARIETAL: BOURBON, TYPICA, MUNDO NOVO, PACHE, CATURRA**

**PROCESS: WET HULLED, FULLY WASHED**

**DRYING: SUN DRIED**

**HARVEST: MAY - OCTOBER**

We've selected these two outstanding coffees to create this tasty, dark-roast blend. Both the Peru and Congo were chosen because as they are darker roasted, they don't lose their sweetness. Some beans just taste burnt when roasted longer but high-quality, high grown coffee will hold their sweetness during a longer roast. Enjoy this creamy, smokey coffee with a sweet cherry taste and a clean finish.