



Original - Miami Espresso

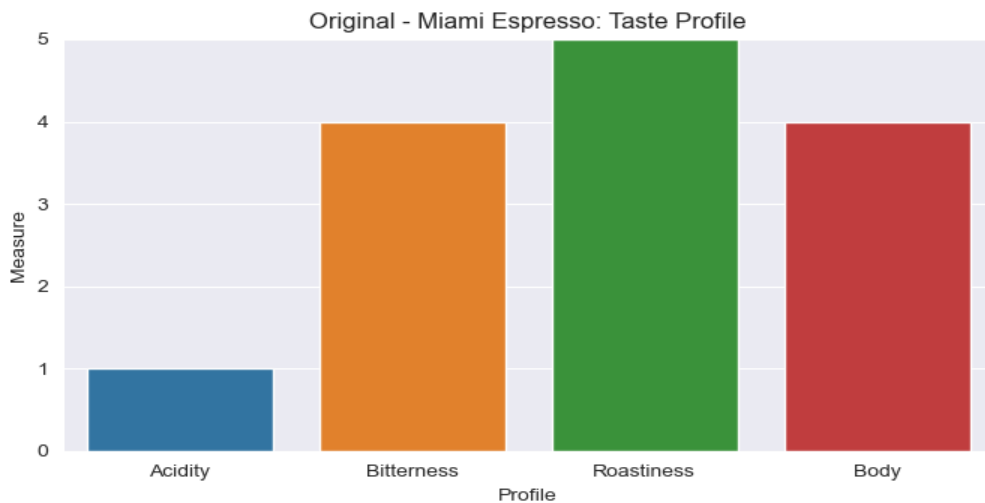
General Information

- **Status:** Current
- **Category:** World Explorations
- **Cup Size:** 25 ml (Ristretto) & 40 ml (Espresso)
- **Headline:** Roasted with a peppery note
- **Intensity:** 9.0
- **Price:** 8.7
- **Notes:** Roasted & Peppery Note

Fact	Detail
Contents & Allergens	10 capsules of roast and ground coffee for the Nespresso system.
Ingredients	Roast and ground coffee
Net Weight	Unknown

Taste Information

Short, dark split roasting and a fine grind help evoke every ventanita's Cuban Cafecito. Always sweetened with a sprinkle of brown sugar, this coffee is as vibrant as the context in which it's enjoyed. While Americans grab their tall coffees to-go, Miami reflects its strong Hispanic influence: coffee is short and shared. Intense, with thick crema, its strong roasted character begs for brown sugar to soften the bitter notes. Enjoy your Cafecito with brown sugar and people because in Miami, coffee is a way to be together.



The Story

Walk the streets of Miami and you'll pass dozens of ventanitas. These 'little windows' are portholes to Cuba; miniature coffee shops dishing out small bites and coffee—the short Cafecito or the larger Colado to share. The city is a melting pot of traditions and World Explorations Miami Espresso is a bold blend of Arabica and Robusta coffees that echoes that. Caribbean Arabica joins Latin American coffees, sealing the authenticity of this archetypal Cuban-style cup. While Americans grab their tall coffees to-go, Miami reflects its strong Hispanic influence: coffee is short and shared.