

# Original - Nicaragua

### **General Information**

- Status: Current

- Category: Master Origins

- Cup Size: 40 ml (Espresso) & 110 (Lungo)

- Headline: With "Black-Honey" Processed Arabica

Intensity: 5.0Price: 9.7Notes: Sweet

Fact	Detail		
Contents & Allergens	10 capsules of roast and ground coffee for the Nespresso system.		
Ingredients Roast and ground coffee			
Net Weight 50 g - 1.76 oz for 10 capsules			

### **Taste Information**

With "Black-Honey" processed Arabica, Master Origins Nicaragua is a nectarous coffee. It has a satiny smooth texture and warming sweet cereal notes. Its distinct sweetness comes from the rare Black-Honey process. If you like it with milk froth, Master Origins Nicaragua with 'Black-Honey' processed Arabica makes a rich latte macchiato. As a coffee with milk, it's balanced and has nutty, roasted notes that surface.



# **The Story**



If Black Honey processing were the easy road to a nectarous coffee, they'd all do it. But only a few farmers dare. It's a rare process because it calls for meticulous monitoring. Master Origins Nicaragua with 'Black-Honey' processed Arabica contains this coffee. It gives this Nicaraguan Arabica its smooth honeyed texture and sweet cereal notes.

This 100% Arabica, single-origin Nicaraguan coffee contains 'Black-Honey' processed beans, which give it a smooth texture and sweet cereal notes.

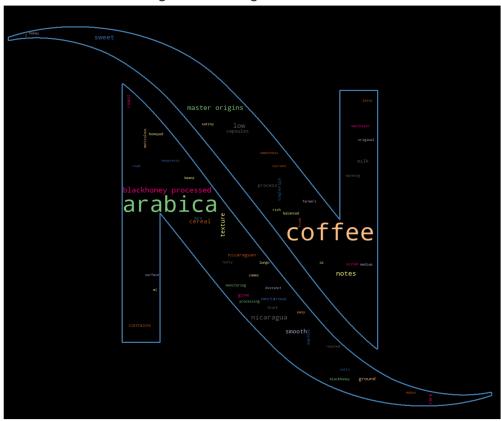
## **Analysis**

#### **Top Recommendations**

Unique Name	Туре	Headline	Cup Size	Intensity	Similarity Score
Ethiopia (Original)	Original	Ethiopia with Dry Processed Arabica	40 ml (Espresso) & 110 (Lungo)	4.0	0.6202
India	Original	Unknown	40 ml (Espresso) & 110 (Lungo)	11.0	0.6102
Colombia	Original	Late Harvest Arabica	40 ml (Espresso) & 110 (Lungo)	6.0	0.5968
Costa Rica	Vertuo	Malty & Cereal Notes	150 ml (Gran Lungo)	7.0	0.594
Bianco Piccolo	Vertuo	Sweet & Smooth	40 ml (Espresso) & Milk Recipes	nan	0.5846

**High Frequency Words & Most Important Features** 

Original - Nicaragua: Word Cloud



Original - Nicaragua: Feature Results

