



COLOMBIA BLEND

COLOMBIA, BRAZIL
& CENTRAL AMERICA

This Central American coffee offers a delightful combination of hazelnut and roasted almond flavours, complemented by sweet caramel undertones and a subtle grape-like acidity. It's well-balanced nature, smooth texture, and sweet milk chocolate notes create an irresistible symphony of flavours.



ORIGINS

Colombia, Brazil
& Central America

SPECIES

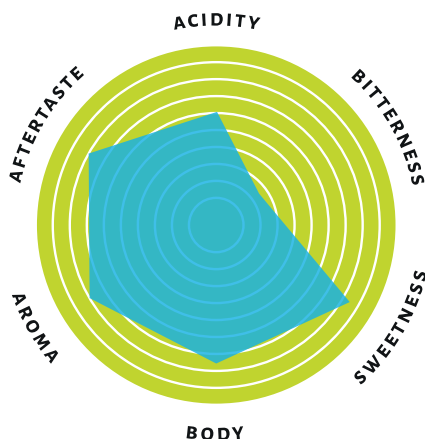
100% Arabica

TASTE NOTES

Hazelnut, Roasted Almonds,
Caramel, Subtle Grape

STRENGTH

3 / 5



Fairtrade Arabica Coffee Beans

Our beans are amongst the freshest on the market, being roasted to stock in the UK as opposed to importing roasted beans on a much longer timescale. Our Neotech roaster is more environmentally friendly, energy-efficient and better than conventional drum roasters in that it can roast in specific small batches with unique roasting profiles that are able to compensate product variations and unfold the unique flavour of each individual coffee blend whilst reducing wasted heat by recirculating in the fully enclosed system.

All our Fairtrade beans have an independent third-party trail from cherry to cup and our roastery has a direct relationship with the farms alongside our Q graders. These all meet the Fairtrade Standards that ensure that farmers and workers are treated and paid fairly, as well as meeting Fairtrade's environmental standards that ensure production is sustainable, living up to our slogan "Coffee with a Conscience".



What is Fairtrade?

Fairtrade is about better prices, decent working conditions, local sustainability and fair terms of trade for farmers and workers in the developing world. For more information visit info.fairtrade.net/sourcing