



ORIGINS Brazil, India, Ethiopia, Central America

SPECIES Arabica & Robusta

TASTE NOTES

Smooth, Almond, Bergamot, Cocoa Nibs, Roasted Nuts

STRENGTH

3/5



BODY

ITALIA SIGNATURE BLEND

BRAZIL, INDIA, ETHIOPIA & CENTRAL AMERICA

This coffee presents a complex yet balanced profile with distinct flavours of cocoa nibs and roasted nuts. A subtle hint of fruitiness adds depth to its low acidity, while its sweetness delights the palate. Slightly herby and spicy undertones further enhance its complexity, offering a subtle kick.

Brazil

COOCAFE (Cooperative of Coffee Region Lajinha) was founded in 1979 in the city of Lajinha in the state of Minas Gerais. The climate is predominantly humid and the land sees a substantial amount of rainfall throughout the year.

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