

ORIGINS

Ethiopia, Honduras,
Brazil & India

SPECIES

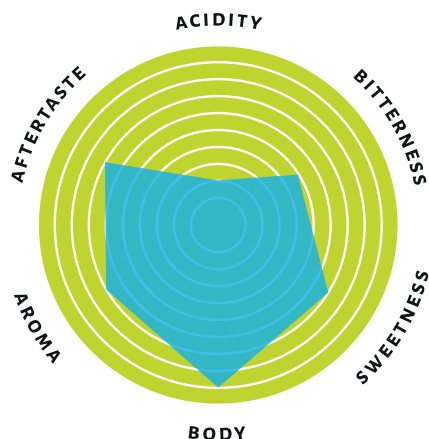
60% Arabica, 40% Robusta

TASTE NOTES

Dark Chocolate, Cream,
Hazelnut, Bergamot

STRENGTH

5 / 5



DARK VELVET AFTER DINNER

ETHIOPIA, HONDURAS, BRAZIL
& INDIA

A rich full-bodied coffee, with notes of dark chocolate, cream, and hazelnut. Well-balanced with subtle citrus acidity, nutty sweetness, and a cocoa bitterness. This is a perfect after dinner occasion coffee or for those that like a darker roasted brew.

Ethiopian Arabica Coffee

OCFCU (Oromia Coffee Farmer's Cooperative Union) is a smallholder coffee grower owned cooperative union established on June 1, 1999, by 34 cooperatives with 22,691 farmers. Today there are 405 cooperatives with over 400,000 Members and \$20,000,000 Capital. OCFCU is a Democratic member's owned business operating under the principles of International Cooperative Alliance and Fairtrade.

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.

India Robusta Coffee

FTAK is a small farmers' organisation located in South India that grows coffee and many other products including cashew nuts and tropical spices. Formed in 2006, FTAK is a farmer-led movement whose members are located in four hilly districts of the Western Ghats of Kerala. FTAK actively promotes organic farming for its economic and environmental benefits, with all members now in conversion to certified organic production. FTAK also acts on behalf of its members to access government-aided programmes such as crop insurance, provision of organic inputs and farmer training.



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