



ORIGINS Minais Gerais, Brazil La Entrada Copan, Honduras

SPECIES

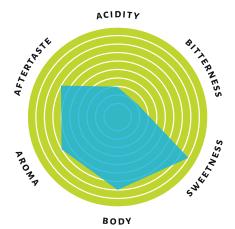
50% Brazilian Arabica 50% Fairtrade Honduras

TASTE NOTES

Burnt Caramel, Butterscotch, Dark Cocoa

STRENGTH

4/5



BRAZIL & HONDURAS

A bold and punchy, darker roasted Arabica blend with a nod to the Italian understanding of coffee roasting and blending. This is a strong cup of coffee that delivers roasted notes of burnt caramel, butterscotch, and dark cocoa. A perfect brew for those that like a darker, stronger coffee that lingers long on the palate.

FT Brazil

COOCAFE (Cooperative of Coffee Region Lajinha) was founded in 1979 in the city of Lajinha in the state of Minas Gerais. The cooperatives have been certified Fairtrade since 2006.

It is located between the forest regions of Minas Gerais and the mountains of the Espírito Santo state. The climate is predominantly humid and the land sees a substantial amount of rainfall throughout the year, which, when married to the rich, red volcanic soil makes for a perfect combination for growing coffee.

COAGRICSAL Honduras

COAGRICSAL was founded in 1998 and is based around the town of La Entrada in the Honduran department of Copán. Its name is Spanish for "the entrance" and the town is a gateway from coastal Honduras to the mountainous Western highlands where the coffee farms are situated.

Close to La Entrada are the Mayan archaeological ruins at El Puente. The Cooperativa Agrícola Cafetalera San Antonio Limitada (COAGRICSAL) is an organization of small producers and producers of Coffee, Cacao and Pepper in Central America, and is located in western Honduras.



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

ITALIAN STYLE