

CHOCOLATE-N-WINE



ACIDITY
medium high

BODY
medium full

SWEETNESS
medium high

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

chocolate | wine | black currant

Chocolate-n-Wine is a prestigious pairing of Kenya and Brazil beans. The Kenya beans bring bright sharp citrus winey notes while the Brazil beans bring mellow chocolaty cocoa nutty full notes to the cup. This results in a distinguished refined tasting cup. Leading edge is savory and juicy full of cocoa and chocolate notes. The sharp winey top notes make an excellent contrast in taste while blending together perfectly. Cup nuances include chocolate, wine, black currant, cranberry, cashew, with just a hint of citrus acidity in the finish. It makes for a well balanced easy drinking cup. There is no bitterness, just smooth richly flavored with a distinguished refined feel to it. Crafted for full city roast to bring forward deeper chocolate tones.

NET WT 16 OZ | 1 POUND | 453 G