

AFRICAN SAFARI



ACIDITY
high

BODY
medium

SWEETNESS
high

PROCESSING
washed

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

citrus | chocolate | bing cherry

Like the excitement felt when touring the wild heartlands of native Africa this blend is a tribute to that vibrant intense adventure. Featuring beans exclusively from Africa this exciting coffee has that signature lively acidity that the African coffees are known for. The leading edge is a bit winy and floral with a sparkling acidity, nuances of fresh citrus fruits. It is a sweet tasting cup with a creamy milk chocolate like viscosity. The cup finishes with a lingering bing cherry note. Best at lighter roast levels and as standalone black coffee brewed as aeropress or pour-over either hot or iced. Much like a wild African safari trip that is not a passive experience, this coffee is great for those seeking adventure who love African coffees.

NET WT 16 OZ | 1 POUND | 453 G