

# ULTIMATE COLD BREW



**ACIDITY**  
medium

**BODY**  
full

**SWEETNESS**  
low

**PROCESSING**  
various

**HARVEST**  
2025

**100% ARABICA**



**ROAST STYLE**

**GRIND**

**DATE ROASTED**

dark chocolate | salted caramel | molasses

Ultimate Cold Brew - So named for its “ultimate” dark chocolate notes. This our darkest roast cold brew crafted from a blend of Ethiopian, Colombian, and Nicaraguan beans. The deep chocolaty notes are satisfying and when blended with milk they create a creamy dark chocolaty goodness. Primary notes are dark chocolate, salted caramel, molasses, and vanilla. This coffee was specifically created for the cold brewing method. This method brew the coffee at room temperature without heat creating a more mellow acidity, a deeper taste, and greater body. Often brewed at 1:8 ratio of ground coffee to water ratio. This brew is allowed to steep naturally on the counter at room temperature for about 18 hrs then dilute the concentrated brew with milk to taste.

**NET WT 16 OZ | 1 POUND | 453 G**