

CAMPFIRE



ACIDITY
medium

BODY
medium

SWEETNESS
medium

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

peach | milk chocolate | caramel

Campfire - friendly bright crackling flames illuminate the night casting a warm glow over the happy faces of friends surrounding the small bonfire. A couple new logs get tossed on rousing sparks and flames as the percolator is done percing some good fresh hot coffee - Campfire Blend. Cups are refilled with the steaming liquid goodness. Ahhh, this is the life! The coffee tastes smooth delicious beginning with a peachy milk chocolate edge and finishing with a hint of caramel. Our Campfire blend was crafted for this; medium roast, percolator brewing, all from hearty satisfying 100% Latin American beans creating cup qualities that go with the natural ambience of the fire, the night sounds, and the laughter of friends echoing across the night air.

NET WT 16 OZ | 1 POUND | 453 G