

BERRYLICIOUS COLD BREW



ACIDITY
medium high

BODY
medium

SWEETNESS
medium high

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

berries | toasted marshmallow | white chocolate

Berrylicious Cold Brew is berry forward. Most cold brews focus on chocolate notes but this one focuses on berry nuance. Formulated with natural process coffees from Latin American and Africa this blend of beans produces a sweet fruity cup with a citrus like acidity and a gentle white chocolate finish. Best as a drink-it-black cold brew to allow its natural sweet fruity character to really shine. Cold brew is a brewing method that does not use heat in the brewing process. Typically done by mixing a 1:8 ratio of coarse ground coffee with water and letting it “cold brew” on the countertop overnight for about 18 hours or so. This concentrated brew can be cut with milk or by adding a little iced water. Cold brewing mellows the natural acidity of the beans.

NET WT 16 OZ | 1 POUND | 453 G