

GOLDEN ESPRESSO



ACIDITY
low

BODY
medium full

SWEETNESS
medium low

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

earthy | cocoa nibs | toasted nuts

This is the espresso that wins the gold in terms of smooth mellow chocolaty coffee taste in the cup. We roast this blend slowly to fully caramelize the sugars and to bring out all the natural mellow goodness with the perfect coffee taste that will accent, but not overpower, your favorite espresso drink creations. The golden nature of this blend is best summed up as mellow and smooth, it is well balanced with a satisfying depth of character that blends well with flavoring syrups. The caramelly milk chocolate notes have a certain depth of pleasant earthiness, finishing with a nuance of toasted nuts and cocoa nibs. Overall low acidity just like you want in a good espresso. Like a gold mine this treasure is best at full city roast.

NET WT 16 OZ | 1 POUND | 453 G