

WILD AFRICA ESPRESSO



ACIDITY
medium high

BODY
medium full

SWEETNESS
medium

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

white chocolate | fresh fruit | cocoa mix

Wild and adventuresome in nature... not your average espresso. We start with a solid base of our premium Ethiopian beans then add a few selected Indonesian beans to round out the earthy and full bodied notes. This blend is clearly on the wild side in terms of what is traditionally expected from espresso coffee where it is commonly accepted that espresso blends need to be non-fruity, low-acidity. This espresso has bling-bling... medium acidity with bit of a floral character, nuances of ripe pear, southern peaches, a hot chocolate drink finish. We think it excels in low-additive drinks such as Ristrettos, Cafe-Au-Laits, and Affogatos. It makes wild tasting Cappuccinos or Flat Whites perfect for those who like living on coffee's wilder side.

NET WT 16 OZ | 1 POUND | 453 G