

# LATIN AMERICA ESPRESSO



**ACIDITY**  
medium

**BODY**  
medium full

**SWEETNESS**  
medium

**PROCESSING**  
various

**HARVEST**  
2025

**100% ARABICA**



**ROAST STYLE**

**GRIND**

**DATE ROASTED**

cocoa | milk chocolate | vanilla

Latin American Espresso - comprised solely from coffee beans grown in the Latin American region. Some say “this is the best coffee in the world” we agree it makes a really nice espresso. This espresso blend is focused on milk chocolate and nutty tones. It has a deep cocoa taste with a bit of an edge, like a baker's chocolate, but more mellow similar to a milk chocolate but deeper in intensity. The rich nutty notes come largely from the Brazil beans in the blend. This is the kind of coffee that really needs a little sweetener; like milk and/or syrup to balance the cup. Not quite as balanced as our other espresso blends but uniquely delicious in a way that none of the others can match. This espresso blend is crafted specifically for all the Latin American coffee lovers.

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