

SUGAR-N-SPICE



ACIDITY
medium high

BODY
fullest

SWEETNESS
medium high

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

milk chocolate | cocoa nibs | tangerine

“Sugar and Spice and Everything Nice” so perfectly describes our classical pairing of Ethiopia Yirgacheff, Huehuetenango, and Sulawesi coffees. The Ethiopian beans bring the sugar, brightness, and floral aspects, while the Huehuetenango brings rich chocolate tones and vibrant acidity, of course the Sulawesi brings in the bass notes, deep earthy spicy tones. It all comes together wonderfully in our Sugar-N-Spice blend. Incredible complexities, fullest body, loaded with natural nuances like milk chocolate, cocoa nibs, tangerine, lemonade, plum, pistachio, with caramel, brown sugar and baking spices bouncing in the full lingering finish. Medium roast develops maximum sweetness juiciness and complexity loaded with flavor. It really is “Sugar and Spice and Everything Nice”.

NET WT 16 OZ | 1 POUND | 453 G