

COLOMBIA SUPREMO



ACIDITY
medium high

BODY
medium

SWEETNESS
medium high

PROCESSING
washed

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

brown sugar | cherry | milk chocolate

At brewing you get the first whiffs of the intensely rich cocoa Colombia aroma. The first sip yields rich notes of milk chocolate with a literal cherry nuance on top with a brown sugar sweetness along with pleasant nutty overtones. The overall cup quality is nicely balanced with a red apple acidity in the finish. The unsurpassed brewing aroma of these large Supremo beans, promises of good times ahead! Our Colombian beans get their unique flavor from both the variety and the rich qualities of the soil in which the coffee was grown. This together with the temperate climate and the availability of seasonal rainfall creates perfect conditions for growing coffee with exceptional cup qualities. Roast range light to dark.

NET WT 16 OZ | 1 POUNDS | 453 G