

# HIGHER GROUND - SOURCED @ ALTITUDE



## CUP FLAVOUR AND AROMA DESCRIPTION

Nut and caramel flavours with lashing of red berry on the palate and a delicate perfectly balanced finish.

Slow roasted for a delicate, smooth and well balanced coffee.

## PROFILED BY SCOTT PEPLER

Origins: Arabica beans sustainably sourced from Brazil, Honduras and Ethiopia.

Batch Size: 200kg Green Beans

Moisture Loss: 18%

Target Roast Colour: 92

## TASTE ATTRIBUTES

FRAGRANCE

TASTE

AFTERTASTE PERSISTANCE

SWEETNESS

ACIDITY

MOUTHFEEL

BALANCE



## ESPRESSO FLAVOUR NOTES

Floral Berry Aroma

## FLAT WHITE FLAVOUR NOTES

Honey, Cinnamon, Malt, Cocoa

## ROAST DEGREE

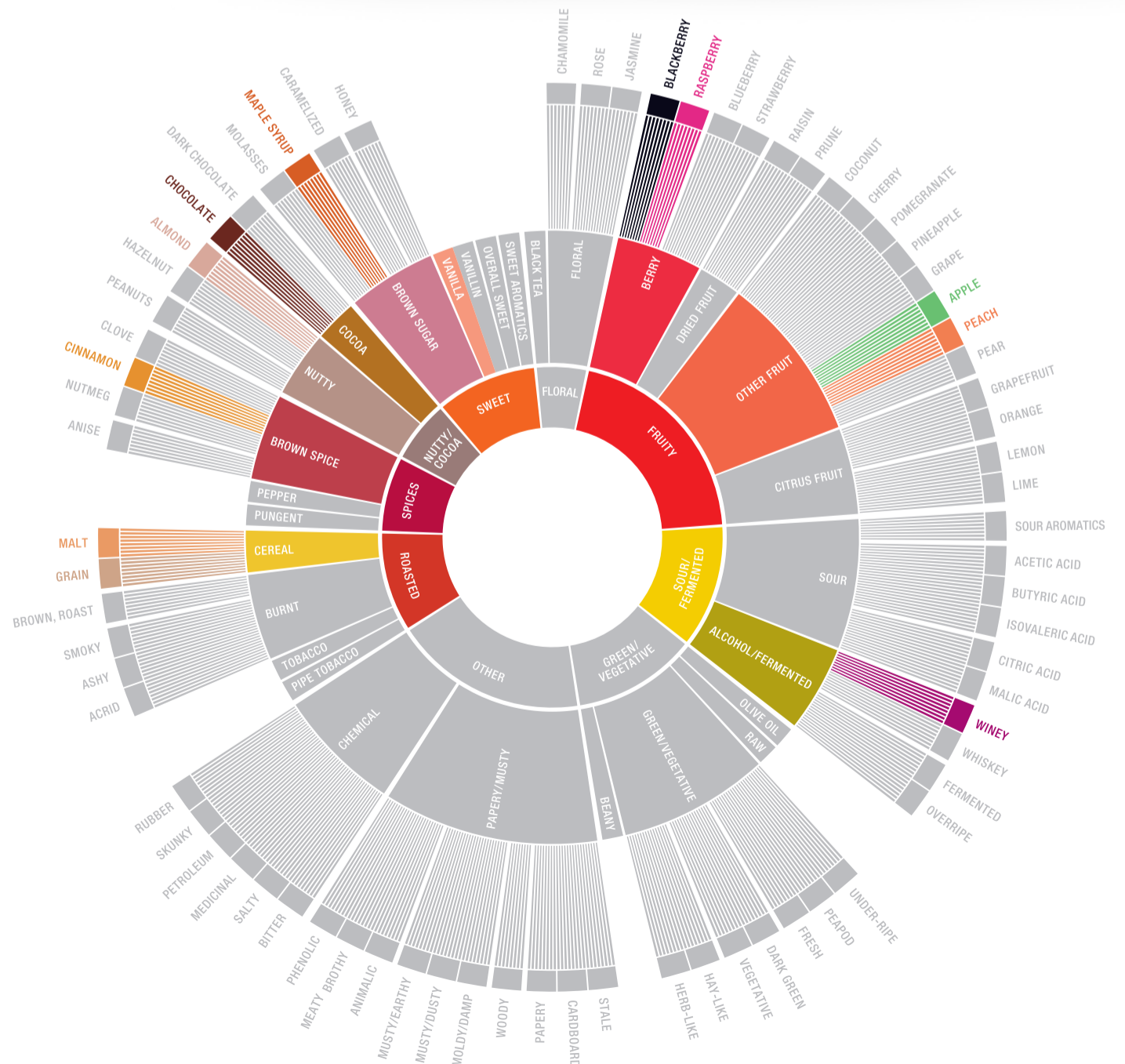
Strength 5, Dark

## SUITABLE FOR

Espresso

ITEM CODE: 6300

UOM: 1KG



PROUDLY ROASTED IN  
**AOTEAROA**