



ADARTE



BOTANICAL SPECIES

100%
Arabica



ORIGIN REGION PROCESSING

Brazil, Alta Mogiana, Natural
Guatemala, Antigua, Washed
Colombia, Huila, Washed
Ethiopia, Sidamo, Washed



ROASTING

Drum type
for single
origin



ESPRESSO RECIPE

16.5 g coffee
ground (double)
33 g beverage
(double espresso)
23-26 sec
brewing time
92-94°C
water temperature



CUP PROFILE

Fragrance/Aroma:
floral, vanilla
Flavor:
hazelnut, citrus
Mouthfeel:
light, soft
Aftertaste:
delicate, caramel



PACKAGING

2000 g bean.
Modified
atmosphere
with valve

COD. **OCAB15A1**

QUANTITY PER CTN
3 tins of 2 kg
(tot. 6 kg)

CTN PER EURO
PALLET
56 ctn (tot. 336 kg)

SHELF LIFE
24 months