



# Wholesale Coffee List / Updated 10.14.19

## Single Origin

<b>Koke</b>	<i>Origin</i> <b>Ethiopia</b>	<i>Region</i> <b>Yirgacheffe</b>	<i>Farm/Coop</i> <b>N/A</b>	<i>Process</i> <b>Natural</b>
	<i>Variety</i> <b>Ethiopian Heirloom</b>		<i>Table Notes</i> <b>Light floral, mixed berry, delicate</b>	
<b>Chechele</b>	<i>Origin</i> <b>Ethiopia</b>	<i>Region</i> <b>Yirgacheffe</b>	<i>Farm/Coop</i> <b>Kochere</b>	<i>Process</i> <b>Natural</b>
	<i>Variety</i> <b>Ethiopian Heirloom</b>		<i>Table Notes</i> <b>Fresh juicy berry, delicate body, balanced sweetness, stonefruit finish</b>	
<b>La Trinidad</b>	<i>Origin</i> <b>Costa Rica</b>	<i>Region</i> <b>Leon Cortez</b>	<i>Farm/Coop</i> <b>La Trinidad Comm., Coope Tarrazu</b>	<i>Process</i> <b>Washed</b>
	<i>Variety</i> <b>Caturra, Catuai, Villa Sarchi, Sarchimor</b>		<i>Table Notes</i> <b>Dark chocolate, nut, coffee cherry, caramelized</b>	
<b>Finca Tono</b>	<i>Origin</i> <b>Costa Rica</b>	<i>Region</i> <b>West Valley</b>	<i>Farm/Coop</i> <b>Aguilera Bros</b>	<i>Process</i> <b>Honey</b>
	<i>Variety</i> <b>Villa Sarchi</b>		<i>Table Notes</i> <b>Lemon meringue, milk chocolate, lingering finish</b>	
<b>San Marcos</b>	<i>Origin</i> <b>Guatemala</b>	<i>Region</i> <b>Quetzaltenango</b>	<i>Farm/Coop</i> <b>Waykan Coop</b>	<i>Process</i> <b>Washed</b>
	<i>Variety</i> <b>Typica, Caturra, Bourbon, Catuai, Paches</b>		<i>Table Notes</i> <b>Bakers cocoa. round citrus acidity, creamy mouthfeel</b>	
<b>Santa Barbara Estate</b>	<i>Origin</i> <b>Colombia</b>	<i>Region</i> <b>San Pascual</b>	<i>Farm/Coop</i> <b>Santa Barbara Estate</b>	<i>Process</i> <b>Natural</b>
	<i>Variety</i> <b>Bourbon, Colombia, Typica, Castillo</b>		<i>Table Notes</i> <b>Strawberry, lime acidity, fruit punch, and a creamy sweet mouthfeel</b>	

## Single Origin Dark Profile

<b>San Marcos</b>	<i>Origin</i> <b>Guatemala</b>	<i>Region</i> <b>Quetzaltenango</b>	<i>Farm/Coop</i> <b>Waykan Coop</b>	<i>Process</i> <b>Washed</b>
	<i>Variety</i> <b>Typica, Caturra, Bourbon, Catuai, Paches</b>		<i>Table Notes</i> <b>Bakers cocoa. round citrus acidity, creamy mouthfeel</b>	
<b>La Trinidad</b>	<i>Origin</i> <b>Costa Rica</b>	<i>Region</i> <b>Leon Cortez</b>	<i>Farm/Coop</i> <b>La Trinidad Comm., Coope Tarrazu</b>	<i>Process</i> <b>Washed</b>
	<i>Variety</i> <b>Caturra, Catuai, Villa Sarchi, Sarchimor</b>		<i>Table Notes</i> <b>Dark chocolate, nut, coffee cherry, caramelized</b>	

Step your coffee game up and contact us today:

[briosocoffee.com](http://briosocoffee.com) / 614.301.7332 / [spencer@briosocoffee.com](mailto:spencer@briosocoffee.com)



## Decaf

<b>Esmerelda</b>	<i>Origin</i> <b>Mexico</b>
	<i>Process</i> <b>Fruit dried natural, mountain water process</b>
<b>Brazil</b>	<i>Origin</i> <b>Brazil</b>
	<i>Process</i> <b>Mountain water process</b>

## Signature Blends

<b>Sprezzatura</b>	<i>Origin</i> <b>80% Costa Yellow Honey, 20% Guatemala Dark</b>	
	<i>Process</i> <b>80% yellow honey / 20% fully washed</b>	<i>Table Notes</i> <b>Creamy, sweet, nutty</b>
<b>Brioso 2.0</b>	<i>Origin</i> <b>40% Ethiopia Guji, 40% Guatemala Waykan, 20% Guatemala Waykan Dark</b>	
	<i>Process</i> <b>40% fruit dried, 60% washed</b>	<i>Table Notes</i> <b>Light fruit &amp; florals, chocolate</b>
<b>Espresso Milano</b>	<i>Origin</i> <b>70% Ethiopia Guji, 30% Guatemala Waykan</b>	
	<i>Process</i> <b>70% fruit dried 30% washed</b>	<i>Table Notes</i> <b>Fruit, floral, delicate</b>
<b>Cold Brew Blend</b>	<i>Origin</i> <b>60% Yellow Honey, 20% Ethiopia Natural, 20% Guatemala Dark</b>	
	<i>Process</i> <b>60% Yellow honey, 20% fruit dried natural, 20% washed</b>	<i>Table Notes</i> <b>Thick body, chocolate &amp; malty</b>
<b>Restaurant Blend</b>	<i>Origin</i> <b>50% Guatemala/50% Guatemala Dark</b>	
	<i>Process</i> <b>washed</b>	
<b>Custom Blend</b>	<i>Inquire about a custom blend for your establishment</i>	

Step your coffee game up and contact us today:  
[briosocoffee.com](http://briosocoffee.com) / 614.301.7332 / [spencer@briosocoffee.com](mailto:spencer@briosocoffee.com)