

VERVE

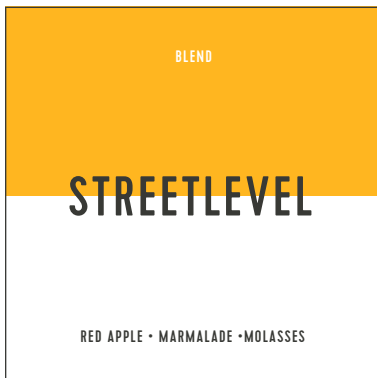
COFFEE ROASTERS

BLEND

STREETLEVEL

RED APPLE • MARMALADE • MOLASSES

PRODUCER	VARIOUS PRODUCERS
COUNTRY	COLOMBIA, HONDURAS
REGION	CAUCA, SANTA BARBARA
PROCESSING	WET-PROCESS
CULTIVAR	VARIOUS
ELEVATION	1600-2100 METERS



CUP CHARACTERISTICS

Streetlevel Espresso is quintessentially sweet combining balanced notes of crisp red apple and zesty citrus with a syrupy sweetness. Look for a hint of citrus as espresso and a touch more deep molasses as brewed coffee.

SOURCING INFORMATION

This year's first-semester Streetlevel Espresso is a dynamic blend of coffees from two impressive growing regions; Colombia's Cauca department, and the inimitable Santa Barbara region of Honduras.

From deep in the Southern reaches of Colombia's Cauca department - 8 hours south of its capital Popayan, to be exact - sits the Argcafe growers association. Here, in the Andean foothills, 102 member farmers deliver coffee harvested as high as 2100 MASL. Not only do we love the citric acidities and bright stone fruit flavors typical of these coffees, but we're immensely proud to support a growers association dedicated to providing technical support and access to markets to a region formerly known for production of illicit drugs.

Tasked with balancing out the Colombian top-notes and giving this year's first-semester Streetlevel depth, are a selection of lots from Peña Blanca's Beneficio San Vicente. This selection features coffees produced by small-holder farmers scattered about the fog-shrouded slopes of the Santa Barbara mountain. We couldn't be more excited to extend our Honduran project-work to our flagship espresso blend.