

# VERVE

COFFEE ROASTERS

BLEND

## BRONSON

FRENCH ROAST

FUDGE • MOLASSES • FULL-BODIED

<b>PRODUCER</b>	VARIOUS PRODUCERS
<b>REGION</b>	CAUCA, COLOMBIA
<b>PROCESSING</b>	WET-PROCESS
<b>CULTIVAR</b>	CASTILLO, CATURRA, COLOMBIA
<b>ELEVATION</b>	1700-2000 METERS



### CUP CHARACTERISTICS

Creamy dark chocolate and a raw sugar sweetness define the darkest roast we offer.

### SOURCING INFORMATION

Seated on Bronson Street in Santa Cruz' Seabright neighborhood, coffee arrives to our roastery in the form of a dried green seed found formerly in the center of a tropical cherry. Neither soluble, pliable nor frangible (a material's ability to be broken or, in this case, "ground"), green coffee has a ways to go before becoming a roasted coffee "bean" that we're able to, upon grinding, dissolve in water.

At our Bronson St. facility, Verve's roasting team members tame our fleet of vintage, German-built Probat roasters (which spend most of their days at a mild 400F) to bring to life Verve coffees as we know them.

While our single-origin offerings are roasted to highlight the unique and seasonal characteristics that make them individually special, our blends, on the other hand, promise balance and consistency year-in, year-out. To uphold this promise, our roasting team must adapt to any agriculture variability we find from crop-to-crop with the levers of temperature and time.

Aptly named, our Bronson French Roast is our darkest profile yet, capitalizing on caramelization to achieve a dark sugar sweetness capable of only high-grown specialty coffees.