

VERVE

COFFEE ROASTERS

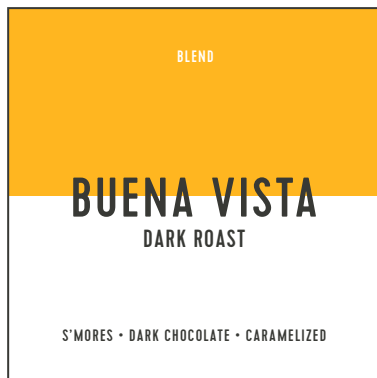
BLEND

BUENA VISTA

DARK ROAST

S'MORES • DARK CHOCOLATE • CARAMELIZED

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



CUP CHARACTERISTICS

A toasted sweetness is joined by a rich, dark chocolate flavor in one of our flagship dark-roast blends.

SOURCING INFORMATION

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 yet a ways to go before becoming a roasted coffee "bean" that we're able to, upon grinding, dissolve in water.

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.

Dark-roasted arabica coffee, in addition to boasting flavors characterized by caramelization and slight carbonization, demonstrates an intense, structured sweetness possible only from high-grown, high-density green coffee. speciality coffees.