

VERVE

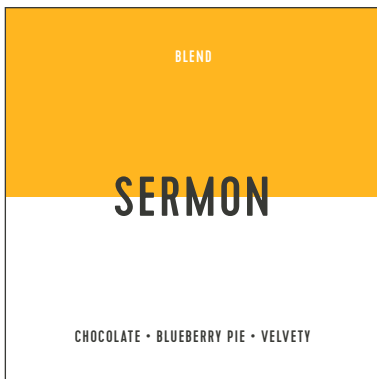
COFFEE ROASTERS

BLEND

SERMON

CHOCOLATE • BLUEBERRY PIE • VELVETY

PRODUCER	VARIOUS SMALL AND LARGE PRODUCERS
REGION	MINAS GERAIS, YIRGACHEFFE, NUEVA SEGOVIA
PROCESSING	VARIOUS
CULTIVAR	CATUAI, BOURBON, HEIRLOOM
ELEVATION	1200-2000 METERS



CUP CHARACTERISTICS

Fruit-forward and heavy-bodied, the Sermon is characterized by playful, fresh blueberries and decadent dark chocolate.

SOURCING INFORMATION

The Sermon has always been a new take on an old classic. A round body, bittersweet chocolate notes, and a berry sweetness are what we consistently strive for and we taste dozens of offerings each season to find the perfect combination to achieve this end.

This season, we present a three-coffee blend hailing from Central America, South America, and East Africa. From Fazenda Primavera in Minas Gerais, Brazil hails a naturally-processed Catuai lot responsible for contributing body and baking chocolate flavors. Joining it, from Southern Ethiopia's Aricha Factory is a selection of naturally-processed heirloom-variety coffees, sun-dried to maximize ripe-fruit complexity. Last but not least - the glue that ties the blend together - from the Beneficio La Estrella in Ocotal, Nueva Segovia, Nicaragua comes a catuai lot representative of the milk chocolate flavors and citric acidities for which this region is lauded.

IN: 19.8-20 GRAMS // OUT: 28-32 GRAMS // @: 23-24 SECONDS