

# VERVE

COFFEE ROASTERS

BLEND

SWISS WATER® PROCESS

## VANCOUVER

DECAF

HONEY • CANDIED ALMOND • CHOCOLATE

<b>PRODUCER</b>	VARIOUS
<b>REGION</b>	LATIN AMERICA
<b>PROCESSING</b>	SWISS WATER-PROCESS
<b>CULTIVAR</b>	VARIOUS
<b>ELEVATION</b>	VARIOUS



### CUP CHARACTERISTICS

In this blend of Swiss Water Processed® coffees, Colombian and Brazilian components marry to yield a positively dessert-like cup that's structured enough for espresso yet nuanced enough for filter methods.

### SOURCING INFORMATION

Without caffeine, coffee may not exist today as we know it. Caffeine evolved in plants like coffee, tea and cocoa over the course of millions of years to resist pests (to whom, caffeine is toxic), and we're ever thankful that it did.

That said, our green coffee buyers don't travel 4 months of each year to scope out the world's best caffeine sources, but the world's tastiest coffees. It is therefore in the interest of our coffee's carefully-sourced flavor profiles that we've chosen to decaffeinate our Vancouver decaf using the Swiss Water Process®. Carried out shortly outside beautiful Vancouver, British Columbia; coffees undergo processing using water to remove caffeine without removing flavor.

Year-in, year-out, Vancouver Decaf seeks to deliver a dessert-like complexity made possible by a delicate balance of Brazilian and Colombian coffees.