

LA RESERVA DE ¡TIERRA! ALTECO

60% ARABICA 40% ROBUSTA
ESPRESSO



RIGOROUS SELECTION, BLENDING KNOWLEDGE AND SKILFUL ROASTING

A premium blend of high grade Arabica and Robusta from Central America, South America and Africa. Alteco contains coffee from superior plantations that practice organic farming. A perfect balance: notes of honey, dried fruits, chocolate finish, full body and an intense taste. Thanks to a dedicated roasting method, coffee aromas are preserved and enhanced. In order to maintain the perfect taste consistency, the blend may contain Indian coffee, depending on the annual characteristics of the harvest.



Taste Area: Balanced

Origins: Mountains in Central America, South America and Africa

Roasting: Slow and "gentle" traditional drum roasting




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Product Unit

	Packaging	Physical state	Shelf life	Code	EAN Code	Quantity
	Pack	Beans	24 MONTHS	2221	8000070051409	1 kg

Trade Unit

	Outer Packaging	N° of bags	Size (L x W x H)	EAN code	Gross weight
	Case	6	31 x 31 x 24 cm	8000070048584	6,55 kg

Pallet

	Type	Composition	Size (L x W x H)	Gross weight
	EPAL HT PALLET (80x120)	66 TRADE UNIT (6x11)	120 x 80 x 200 cm	460 kg

