

LA RESERVA DE ¡TIERRA! SELECTION

100% ARABICA
ESPRESSO



RIGOROUS SELECTION, BLENDING KNOWLEDGE AND SKILFUL ROASTING

A premium blend of high grade natural and washed Arabica from Central and South America. A perfect balance of jasmine flowers, almonds and milk chocolate, a medium body and a delicate taste. Thanks to a long and “gentle” drum roasting system ideal for espresso, the coffee aromas are enhanced and preserved.



Taste Area: Aromatic/Balanced

Coffee Origins: Brazil, Nicaragua, Honduras and Peru

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	2202	8000070051423	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	8000070048362	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

