



## **OUR OFFE**RINGS



#### Birch Blend

Our house specialty designed to please all palates. We blend coffees from Central America, South America, and East Africa to complement each other and bring out the goodness of each region.

**PROCESS** Washed

ALTITUDE 1000-1400m

TASTING NOTES

Raspberries, Chocolate, Caramel, Full-bodied, Well-balanced, Clean finish.

#### Emma's Espresso

Our espresso is a blend of fresh crop coffees that we change seasonally. By blending specific coffees with distinct characteristics we're able to maintain a consistent flavor year round.

PROCESS Washed

ALTITUDE 1000-1400m

TASTING NOTES

Hints of Citrus, Cocoa, Toffee, Full bodied, Syrupy, Butterscotch finish.



CENTRAL AMERICA

#### GUATEMALA **Cold Brew**

This is what put us on the specialty coffee map. Raisin, chocolate, and caramel are the flavors we're looking for in a cold brew & the volcanic soil of Antigua, Guatemala delivers in a big way.

ALTITUDE 1400-1700m

VARIETALS

Caturra, Catuai, & Bourbon

TASTING NOTES Chocolate with a Caramel finish



# Chiapas

For those of you looking for a nutty, heavy, and deeply roasted coffee, this is for you!

**PROCESS** Washed

ALTITUDE 1400m

VARIETALS Mundo Novo,

Typica, Bourbon TASTING NOTES

Bakers Chocolate, Almond

ROAST Dark



#### BRAZIL Santa Ines

Coming from an area known for rich coffees that carry a heavy body and dark chocolate flavors. This is your ideal morning cup with a lively acidity and a creamy body.

PROCESS Pulped Natural

ALTITUDE 1016-1290 m

VARIETALS Yellow Bourbon

TASTING NOTES Cherry, Vanilla, Toffee



#### COLOMBIA

#### Sugarcane Decaf

A natural sugarcane process is used to decaffeinate this coffee. You won't miss the caffeine though with the taste of pomegranate & brown sugar up front with hazelnut & nutmeg finish. Red grape acidity with a heavy body round out this fabulous coffee.

PROCESS

Washed then sugarcane decaffeinated

ALTITUDE 1200-1600 m

TASTING NOTES

Pomegranate, Hazelnut, Brown Sugar



#### GUATEMALA El Tempixque

This is grown in a volcanic region that experiences large temperature swings between day and night, causing the coffee to expand & contract. This leads to a denser, heavier coffee and more complexity in the cup.

**PROCESS** Washed

ALTITUDE 1800m

VARIETALS Caturra & Catuai

TASTING NOTES Caramel, Cherry, Cocoa



#### Huila

We immediately fell in love with this coffee on our most recent sourcing trip (& think you will too!) With the taste of black currant up front, crisp acidity with a milk chocolate finish & creamy body, we're so excited to bring you some of Colombia's finest.

ALTITUDE 1200 - 1600m

VARIETALS Caturra, Colombia, Castillo

TASTING NOTES Black Currant,

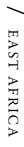
Clove, Molasses



could scream through this newspaper we would. We like to think of this as the perfect pick me up for your afternoon cup. Floral, fruity and a

VARIETALS Ethiopia Heirloom

TASTING NOTES





We love East African Coffees. If we bright acidity.

PROCESS

Dry

Strawberry, Raspberry, Dark Chocolate, Nice Acidity

# RETAIL OFFERINGS

# New! Boxed Cold Brew

We've done something special this year that we're so excited to share with you. Our new coffee bag-in-box is ready for all your spring, summer, well, really anytime of year. This fits neatly in your lowboy fridge or you can stack multiple boxes of three in your walk-in fridge. The easy-to-use spout

makes this process effortless. It's a perfect delivery for our famous cold brew. Kept refrigerated this will hold for 90 days.

Three liters not enough for you? For those that need a larger delivery for service we have ten liter boxes as well.

Available in 3L and 10 Liter

BIRCH COFFEE

COLD

C O F F E E

3L / 102 FL. 0Z



DRINK COLD

BIRCH

LOVES

INGREDIENTS:
COFFEE + FILTERED WATER



### Ethiopia / YIRGACHEFFE 8 OZ GROUND FOR FRENCH PRESS

This coffee is the perfect match for your customers who are looking for something bright, floral and fruity. Did we mention the ease of use! Because we print ideal brewing parameters as well as grinding the coffee specifically for French Press. You can't go wrong with this coffee!





## Ethiopia / YIRGACHEFFE 12 OZ WHOLE BEAN

This east African gem is floral, fruity, brightly acidic, and unlike anything else we've ever tasted. If you're a fan of the fresh fruit liveliness that is acidity, this is your your perfect afternoon pick-me-up!







WHOLE BEAN

So, you've read to here, now what? Let's take our relationship to the next level. Have your people call our people, and by call, we mean email us, and we'll get things rolling!

wholesale@birchcoffee.com

# BIRCH

VISIT US ONLINE / www.birchcoffee.com

EVERYTHING SOCIAL / @birchcoffee