

iTIERRA! COMPARISON SHEET - ESPRESSO



AROMATIC

BALANCED

INTENSE



FORMAT

1 Kg BEANS

1 Kg BEANS

1 Kg BEANS

1 Kg BEANS

ORIGINS

100% WASHED ARABICA FROM DIFFERENT COLOMBIAN REGIONS

100% NATURAL AND WASHED ARABICA FROM: BRAZIL, HONDURAS, PERU, COLOMBIA

100% NATURAL ARABICA FROM DIFFERENT BRAZILIAN REGIONS

ARABICA AND ROBUSTA BLEND OF DIFFERENT BRAZILIAN COFFEES

BLEND: the balance of body, aroma and taste components, coming from a specific coffee/region



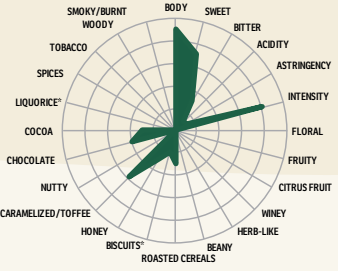
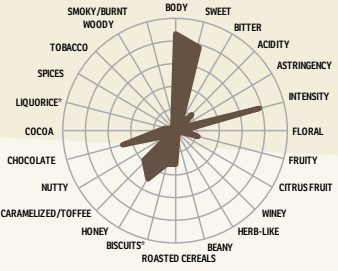
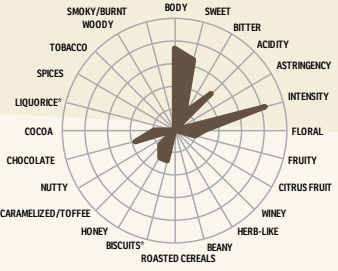
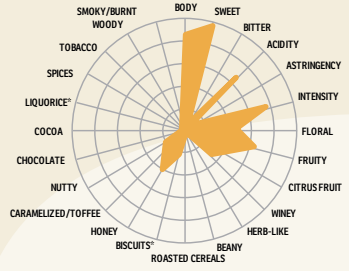
AROMA: Fruity notes → Western Cordillera
TASTE: Sweetness → Western Cordillera
 Acidity → South
BODY: Meta

AROMA: Dried fruits and chocolate notes → Brazil
 Floral notes → Colombia, Honduras and Peru
TASTE: Sweetness and acidity → Washed Arabica from Colombia, Honduras and Peru
BODY: Natural Arabica from Brazil

AROMA: Honey and chocolate notes → Cereja Apassita.
 Chocolate and nutty flavors → Lambari Natural
TASTE: Sweetness → Cereja Apassita and Lambari Natural
BODY: Cereja Apassita

AROMA: Nutty notes → Lambari Natural Arabica
 Chocolate and sugar cane → Washed Conillon Robusta
TASTE: Sweetness → Lambari Natural Arabica
 Acidity → Cereja Descascada
BODY: Washed Conillon Robusta and Lambari Natural Arabica

IN CUP EXPERIENCE



ROASTING METHOD

Gentle drum roast and air conveyed technology

Air conveyed technology

Gentle drum roast and air conveyed technology

Gentle drum roast and air conveyed technology

CERTIFICATIONS



30%

100%

80%

30%