

LA RESERVA DE ¡TIERRA! HUMECO

60% ARABICA 40% ROBUSTA
ESPRESSO



RIGOROUS SELECTION, BLENDING KNOWLEDGE AND SKILFUL ROASTING

A premium blend of high grade Arabica and Robusta qualities from Central, South America and Africa, coming from superior coffee plantations that practice organic farming. A perfect balance between 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




Find out more on ra.org

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Product Unit

	Packaging	Physical state	Shelf life	Code	Size (L x W x H)	EAN Code	Quantity
	Bag	Beans	24 MONTHS	3760	10 x 15 x 25 cm	8000070070332	1000 g

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	8000070070288	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

