

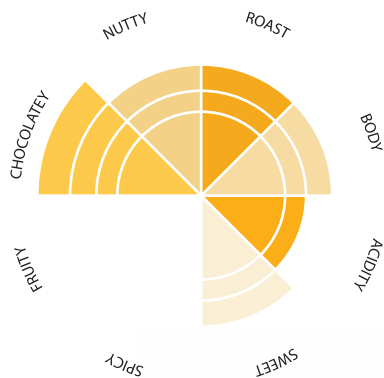
COFFEE SPECIFICATION

Black Chough

Roasted in Redruth, the heart of Cornwall, our coffee is created by hand in small batches, using traditional techniques to bring out the beans' natural sweetness, complexity and depth. Every batch is slow-roasted, ensuring a full-bodied flavour that stands apart from mass-produced alternatives

TASTE NOTES

Black Chough is our take on the famous 'west coast style' of coffee from the Pacific Coast of the USA. If you're wondering, the Chough (pronounced "chuff") is a rare black-feathered bird – now gladly making a return to the Cornish west coast. Find out more about the Chough. Taste: caramel, dark chocolate & a complex body coupled with hints of berry sweetness



FOUNDATIONS

BREWING METHOD	Espresso & Milk	FARM OR COOPERATIVE	PNG Coffee Exports & smallholders
COFFEE RANGE	Foundation	COFFEE PROCESS	Fully Washed
GRIND TYPE	Beans, Espresso Ground, Filter Ground, Cafetiere Ground	GROWING ALTITUDE	1600 - 1850
COUNTRY OF ORIGIN	Brazil, Papa New Guinea, Nicaragua	COFFEE CONTENT	100% Arabica