

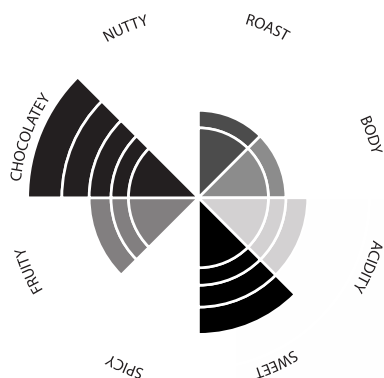
COFFEE SPECIFICATION

Freehand #2

Freehand coffee is a celebration of its origins, not just the brand itself. We are sure everyone can celebrate with us with beautiful artwork that brings messages, secrets and riddles from the hearts of the countries where the coffee is grown.

TASTE NOTES

This medium bodied espresso has sweet fruity acidity, with a beautiful honey sweetness that finishes with a nutty chocolate caramel bite.



FOUNDATIONS

BREWING METHOD	All brewing methods	FARM OR COOPERATIVE	Ascarive (Mantiqueira de Minas smallholders)
COFFEE RANGE	Foundation	COFFEE PROCESS	Natural
GRIND TYPE	Beans, Espresso Ground, Filter Ground, Cafetiere Ground	GROWING ALTITUDE	1000 - 1400
COUNTRY OF ORIGIN	Brazil	COFFEE CONTENT	100% Arabica