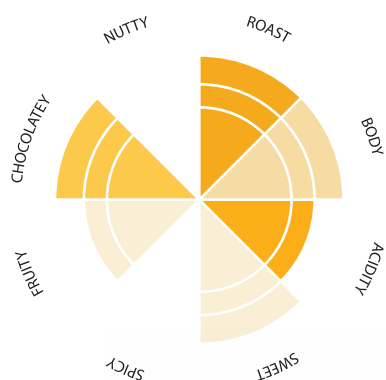


## COFFEE SPECIFICATION

# Lusty Glaze



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

An iconic beach deserves an iconic espresso. The Lusty Glaze beach on the north Cornwall coast is the inspiration for our micro-roasted espresso blend. This espresso is adaptable enough to be brewed straight as a wake-up call or served with milk to relax and gaze out to sea. Full bodied with lovely soft chocolate, raisin and tangerine 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                                 | COFFEE CONTENT      | 100% Arabica                      |