

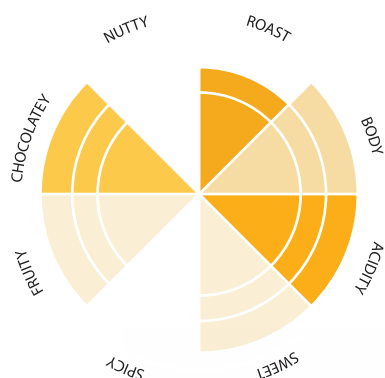
COFFEE SPECIFICATION

North Coast

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

A medium body with a lovely sweetness, packed full of fruit and berry flavours. As an espresso it brings more sweetness and chocolate to the cup.



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	Papa New Guinea, Nicaragua	COFFEE CONTENT	100% Arabica