

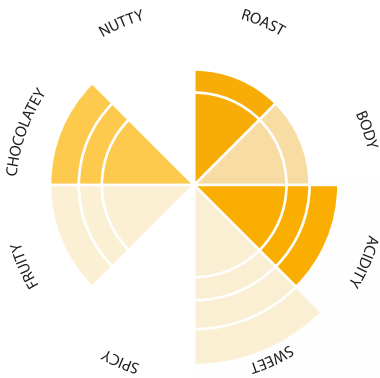
COFFEE SPECIFICATION

Cornish

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

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	GROWING ALTITUDE	1000 - 1400
COUNTRY OF ORIGIN	Brazil	COFFEE CONTENT	100% Arabica