

trismoka®
a r t i s t i d e l c a f f è

BRASILE SPECIALTY

Available formats: 250g



THE SINGLE-ORIGIN

BRASILE SPECIALTY SINGLE-ORIGIN

In the Alta Mogiana, south-east of Brazil, Lais Falheiros produces a coffee that is a symbol of quality and sustainability: certified Specialty and grown with respect for people and the environment.

Brasile Specialty, from the "I Monorigine" Trismoka collection, is a fine quality Arabica, hand-picked and processed according to the natural method. A product that represents a true sensory journey in this land.

The espresso is well balanced and full-bodied in the cup, with low acidity and medium-high sweetness.

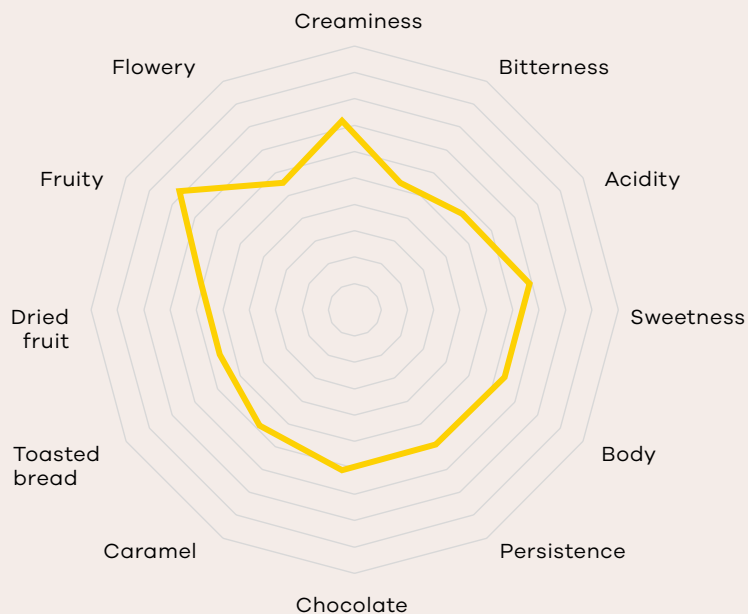
Available formats: 250g

SENSORY CHARACTERISTICS

During the first taste, hints of ripe fruit and caramel can be perceived. On the second sip, an aftertaste of dark chocolate emerges.

SUGGESTED RECEIPE

CERTIFIED QUALITY



Roasting: medium



Caffein level: low



Body: high



Suitable for: moka, espresso



25 seconds



91 °

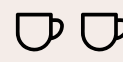


9 bar



16 g
BREW RATIO
32 g

=



2 cups



Species:
Arabica Catuai & Mundo Novo



Areas of origin:
Fazenda Eldorado - Ibiraci,
Alta Mogiana, Brasile



Plantation high:
1500/1900 m



Handpicked



Washed

