

**trismoka®**  
artisti del caffè

## 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.

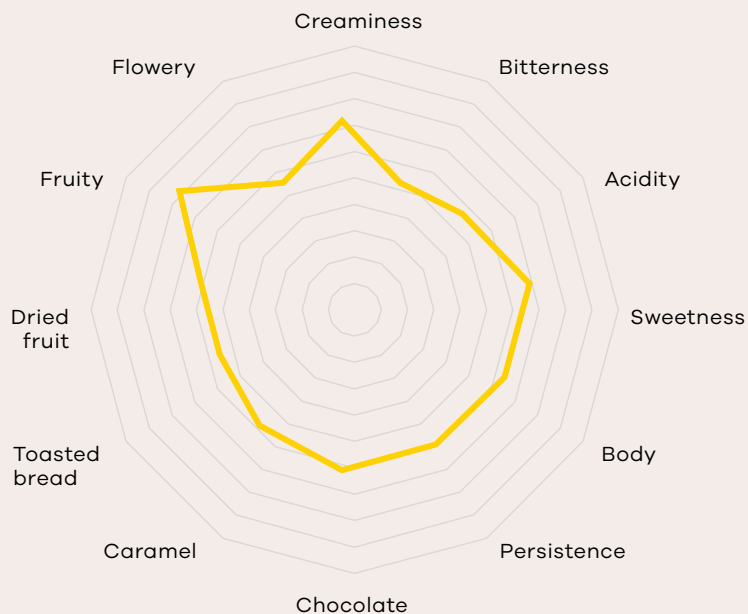
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## SENSORY CHARACTERISTICS

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

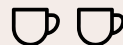


16 g

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

