



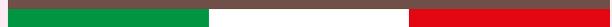
trismoka[®]
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MISS MOKA

Available formats: 1kg | 250g



THE BLENDS



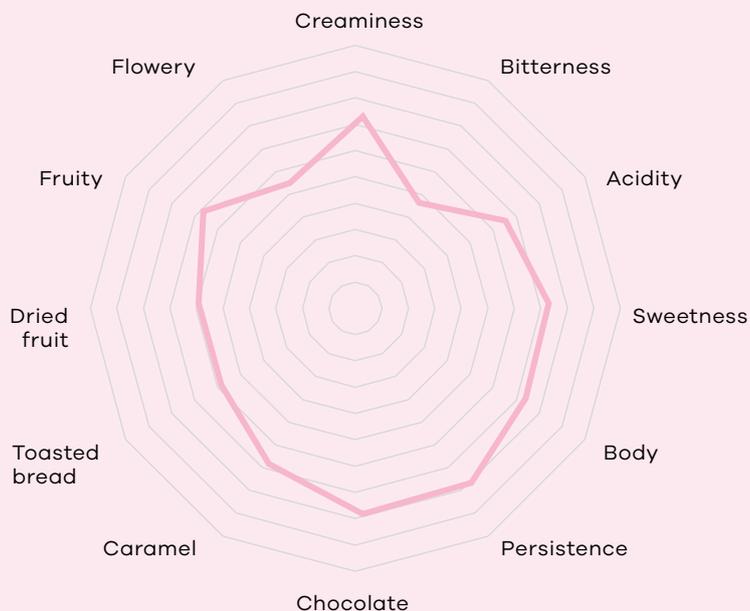
MISS MOKA BLEND

Specialty blend created by Trismoka to support women coffee farmers in the World. Composed by specialty coffees from Brazil, Guatemala and Colombia. The Brazilian coffee is harvested at 1050 m and processed using the natural method. The Guatemala is instead processed using the washed method, as the Colombia, which is left to ferment for 72 hours. In the cup it presents a good body, a low and pleasant acidity, followed by a medium-high sweetness.

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SENSORY CHARACTERISTICS

During the tasting, notes of ripe fruit, caramel and dark chocolate are perceived.



Roasting: medium



Caffein level: low



Body: very intense



Suitable for: moka, espresso



SUGGESTED RECIPE



CERTIFIED QUALITY



SUSTAINABLE PACK



Plastic (5) | See your local recycling and waste disposal regulations.



Species:
Typica, Bourbon,
Catuai



Origin: Brazil, Alta Mogiana.
Colombia, Antioquia Department.
Guatemala, Huehuetenango.



Plantation heights:
1050/1850 m



Handpicked



Washed and natural



Sieve: 17-18

