

FLAMENCO

Organic Coffee Co.

ORIGINS AND BLENDS LISTING

ORIGINS

Bolivian Colonial Caranavi: Spicy, heavy bodied and buttery. Medium acidity with mild nutty tones.

Colombian Popayan "Café Femenino": Bright acidity and medium body. Muted sweetness with hints of tropical fruit.

Costa Rican West Valley - Naranjo Lomas Al Rio: Lively acidity and strong body with bittersweet cocoa.

Dominican Republic Polo: A mild yet complex coffee. Mild acidity with a pleasant cocktail of vanilla and nuttiness. A classic, nuanced Caribbean coffee.

El Salvador SHB EP Pipil Shade Grown: Exceptionally nutty, mild acidity. Well balanced with noticeable bittersweet chocolate hints.

Ethiopian Natural Processed Gerbichu Lela Sidamo: Sensationally fruity with full chocolate body, pleasant acidity and a resonant finish. Black licorice, raspberry, blueberry and sweet milk chocolate.

Ethiopian Yirgacheffe: Very soft and elegant. Delicate jasmine and lemon zest. Floral nose with citrus throughout. Sparkling acidity and long, smooth finish.

Mexican Chiapas Biosphere Reserve: Sweet, bold and nutty. A great breakfast brew or SO espresso!

Nicaraguan Matagalpa: Sweet and dark. Bold and robust without the carbony aftermath.

Papua New Guinea Waka Jawaka: Sweet tobacco, kalamata olive, sweet, wild fruit, dry acidity, syrupy body.

Peruvian "Café Femenino": Light and sweet. A candy-like sweetness dominates the cup along with a savory mouth-feel reminiscent of hot cocoa.

Sulawesi Petani Kopi Toraja - Rainforest Alliance Certified: Light, mild and sweet with giant, thick body. Flavors of nuts and vanilla. Low acidity.

Sumatra Mandheling: Full bodied earthiness. Clean, fruity finish. Bold sweetness in the cup.

Timor CCT Maubesse: Light and mellow despite a nice tang. Gentle floral and honey.

FLAMENCO DECAF

Mountain Water Processed Sumatran Mandheling DP: Great body, bold flavor. Hints of soft fruit, mellow acidity and a strong finish.

Mountain Water Processed Mexican Chiapas: Full bodied and sweet. Rich molasses and caramel.

Mountain Water Processed Peruvian San Juan Del Oro: Bright and clean. Great, classical coffee.

BLENDS

Angry Bull: A very complex cup. Sweet and spicy, earthy and clean. Bright, full bodied and amazingly balanced.

Gypsy Breakfast Blend: Light, clean and aromatic. A rich and fruity breakfast treat.

Red Sombrero: Intense and robust body. Muted acidity with a bold, creamy finish. Hints of dried fruit in the aroma. A fantastic dark roast.

Café del Fuego: This is the darkest roast that we do. It is a sturdy, smokey, bold cup of coffee for the dark roast lover.

Carnival House Blend: A full-bodied coffee with a clean finish. Bold fruit, caramel, and oak undertones. This dark blend is sure to be your next standard!

FLAMENCO ESPRESSO

Balls of the Bull Espresso Blend: An explosion of sweetness in your mouth. Huge body with molasses, vanilla and citrus. A delightful experience without the typical light roast espresso bitterness. This espresso really has "the whole package."

Matador Espresso: Rich, creamy and nutty. Amazing crema. Loaded with sweetness. A fabulous choice for straight espresso drinkers.

Red Sombrero Espresso: Deep and intense. Robust ability to cut through milk, chocolate and flavors. An excellent espresso for mocha, latte and cappuccino drinkers!

Decaf Cascadia Blend Espresso: Rich and fruity. Bold and sweet. A great treat without the caffeine.

"PRIVATE RESERVE" ORIGINS

Peruvian Oro Verde Microlot #14: Exceptionally smooth with hints of pepper, exotic spice, ripe fruit, and brown sugar. Nutty and savory with a long, dry finish.

Brazilian Sul De Minas Competition Lot: Smooth, light, buttery body. Fragrant blueberry and hazelnut. Multi-dimensional flavor profile with dried fruit, ripe fruit and sugarcane. Sweet, citric acidity.



www.FlamencoOrganic.com

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