

# FLAMENCO

Organic Coffee Co.

## ORIGINS AND BLENDS LISTING

### ORIGINS

- Bolivia Ceneprac: Quite aromatic, including a nose of ginger and watermelon. Bright, buttery, and heavy with a mild, muted nuttiness and modest ending.
- Brazil Cooperativas: Bright despite its darker roast degree. Winey and nutty, generating flavors of english toffee, plum, and hazelnut. Dry finish.
- Colombia Popayan "Cafe Femenino": Bright acidity and medium body. Muted sweetness with hints of tropical fruit.
- Costa Rica Cerro del Fuego La Alianza: Exceptionally aromatic. Sweet and clean tastes include sour cherry, cinnamon, and semi-sweet chocolate.
- 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 SHG Cooperative Jabali: Smooth and velvety with lingering dark chocolate notes. Gentle nuts, floral, and citrus. Muted acidity considering its light roast degree.
- Ethiopia Natural Processed Sidamo: Bold and hearty, with intense tones of wild berry, nutmeg, and apple tart. Dry acidity. Heavy mouthfeel and an incredible, lingering finish!
- Ethiopia Yirgacheffe: Very soft and elegant. Delicate jasmine and lemon zest. Floral nose with citrus throughout. Sparkling acidity and long, smooth finish.
- Honduras Marcala: Superb sweetness and acidity, with honey and spice. Excessive aromas call attention to deep chocolate and winey notes in its hearty body.
- Mexico Chiapas Ismam Cooperative: Quiet and comforting. Rich caramel and pistachio flavors with a mint-like softness and lingering finish.
- Nicaragua RioCoco Micro: Subtle hints of peppermint and red licorice in the aroma. Bold, round, and lingering, containing notes of candied fruit and Crackerjack.
- Papua New Guinea Waka Jawaka: Sweet tobacco, kalamata olive, sweet, wild fruit, dry acidity, syrupy body.
- Sulawesi Petani Kopi Toraja - Rainforest Alliance Certified: Light, mild and sweet with giant, thick body. Flavors of nuts and vanilla. Low acidity.
- Peru "Cafe Femenino": Malty, creamy, and rich. Subtle notes of pine and almond beneath overwhelming tones of cocoa. Everlasting finish.
- Sumatra Mandheling Permata Gayo Coop: Full-bodied earthiness. Clean, fruity finish. Bold sweetness in the cup.
- Sumatra Mandheling Permata Gayo Coop Dark: Still earthy and bold, but with a deeper flavor profile including chocolate, red grape, and caramel.
- Timor CCT Maubesse: Light and mellow despite a nice tang. Gentle floral and honey.
- Uganda Bugishu AA Kawomera: As our roaster describes, "if ever a peach were a citrus fruit, then coated in peanut butter."

### FLAMENCO DECAF

- Mountain Water Processed Sumatra Mandheling DP: Great body, bold flavor. Hints of soft fruit, mellow acidity and a strong finish.
- Mountain Water Processed Peru San Juan Del Oro: Bright and clean. Great, classical coffee.
- Mountain Water Processed Mexico: Malty and bold, with an expansive body and a modest finish. One of our best decafs.

### BLENDS

- Angry Bull: A very complex cup. Sweet and spicy, earthy and clean. Bright, full bodied and amazingly balanced.
- Red Sombbrero: 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.
- Gypsy Breakfast Blend: Mysterious and full of treasures. An eclectic melange of Full City and Vienna roasts that wanders between rip fruit, milk chocolate, licorice, and back again. Big, voluptuous body, subdued acidity, satisfying depth and a very, very happy ending.

### 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. It really has "the whole package."
- Matador Espresso: Rich, creamy and nutty. Amazing crema. Loaded with sweetness. A fabulous choice for straight espresso drinkers.
- Red Sombbrero Espresso: Deep and intense. Robust ability to cut through milk, chocolate and flavors. An excellent espresso for latte and cappuccino drinkers!
- Decaf Espresso Blend: Rich and fruity. Bold and sweet. A great treat without the caffeine.

### FLAMENCO DIRECT!

- Guatemala, Palmira Huehuetenango: Subtle and nuanced all at once. Apricot in the nose. Smooth, tea-like mouth-feel with a pleasant, bright body. Cucumber, brown sugar, and cedar with a round, resonant finish.

### "PRIVATE RESERVE" ORIGINS

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

ROASTERS GUILD  
SPECIALTY COFFEE ASSOCIATION



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