

trismoka®

artisti del caffè

GOURMET 100

Available formats: 1kg | 250g



THE BLENDS

GOURMET 100 BLEND

Gourmet 100 expresses the essence of a company that has been selecting the best origins in the world for over forty years and transforms roasting into an art that gives life in the cup to small masterpieces of taste and aroma. This blend is born from the skilful and balanced union between 6 of the world's best Arabica origins as Guatemala, Peru, Brazil, Tanzania and India. An elegant and refined coffee with an enveloping body and excellent persistence, with a very dense texture and a slightly clear cream.

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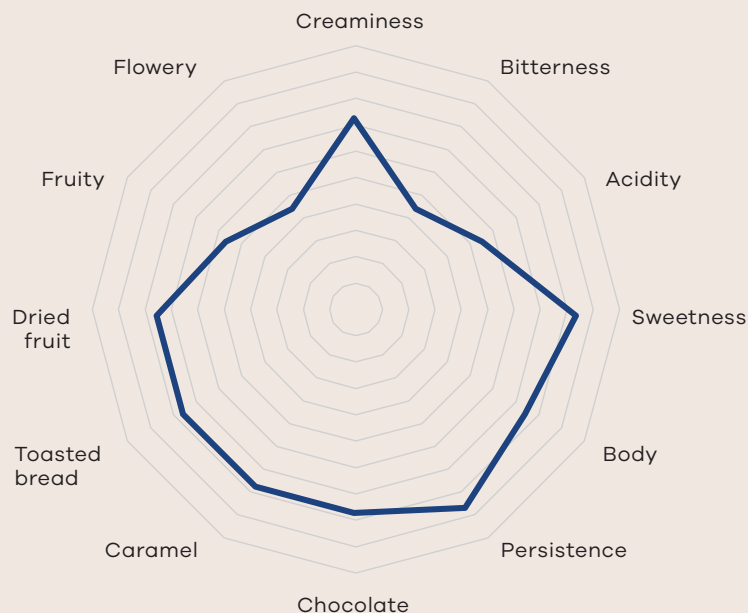
SENSORY CHARACTERISTICS

A refined and elegant blend with good body. At first taste, hints of ripe fruit and citrus fruits are noticeable. On the second sip, however, a chocolatey imprint prevails, with a lingering cocoa finish.

SUGGESTED RECIPE

CERTIFIED QUALITY

SUSTAINABLE PACK



Roasting: medium



Caffein level: low



Body: intense



Suitable for: moka, espresso



25 seconds



91 °



9 bar

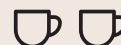


16 g

BREW RATIO

32 g

=



2 cups



Plastic (5) |

See your local recycling and waste disposal regulations.



Species:
100% Arabica



Areas of origin:
Guatemala, Perú,
Brazil, Tanzania and
India