



NORDIC COFFEE FESTIVAL

www.cafetaf.gr



YIRGACHEFFE TO-LA - ETHIOPIA

Variety: Mixed Heirloom

Processing: Natural

Cup profile: blueberries, banana, milk chocolate, balanced pineapple acidity, syrupy body

[click for more](#)



LOS RODRIGUEZ BATIAN – BOLIVIA

Variety: Coco Natural

Processing: Coco Natural

Cup profile: wild strawberry, apricot, banana, rich & round, lingering

[click for more](#)



TO-LA RESERVE - ETHIOPIA

Variety: Mixed Heirloom

Processing: Supernatural

Cup profile: banana, papaya, ripe pineapple, balanced & sweet acidity, silky body

[click for more](#)



EL BURRO GEISHA PANAMA

Variety: Geisha

Processing: Natural ASD 120 hours

Cup profile: tropical fruits, pineapple & mango, pleasant acidity, juicy body, long pleasant aftertaste

[click for more](#)



NORDIC COFFEE FESTIVAL

www.cafetaf.gr



GRANITOS DE ORTIZ ESPERANZA – COSTA RICA

Variety: Red Catuai, Yellow Catuai

Processing: Natural

Cup profile: Red fruits, plum, toffee, juicy body, delicate acidity

[click for more](#)



LA HUELLA NICARAGUA

Variety: H1

Processing: Washed

Cup profile: Floral, vanilla, caramel, mandarin, juicy



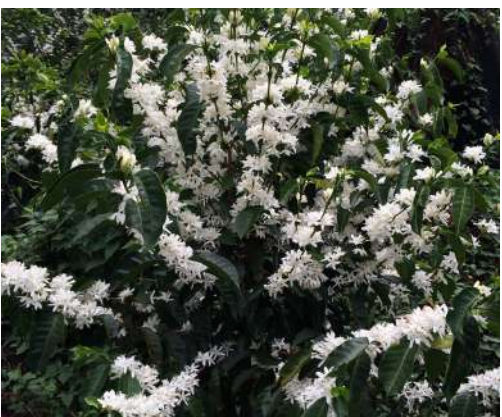
ELIDA ESTATE - PANAMA

Variety: Catuai

Processing: Natural

Cup profile: plum, cherries, tangerine, syrupy, crispy acidity, lingering

[click for more](#)



IRIS ESTATE GEISHA ILLUMINATION

Variety: Geisha

Processing: CM Washed

Cup profile: jasmine, white grapes, white peach, elegant and clean

[click for more](#)