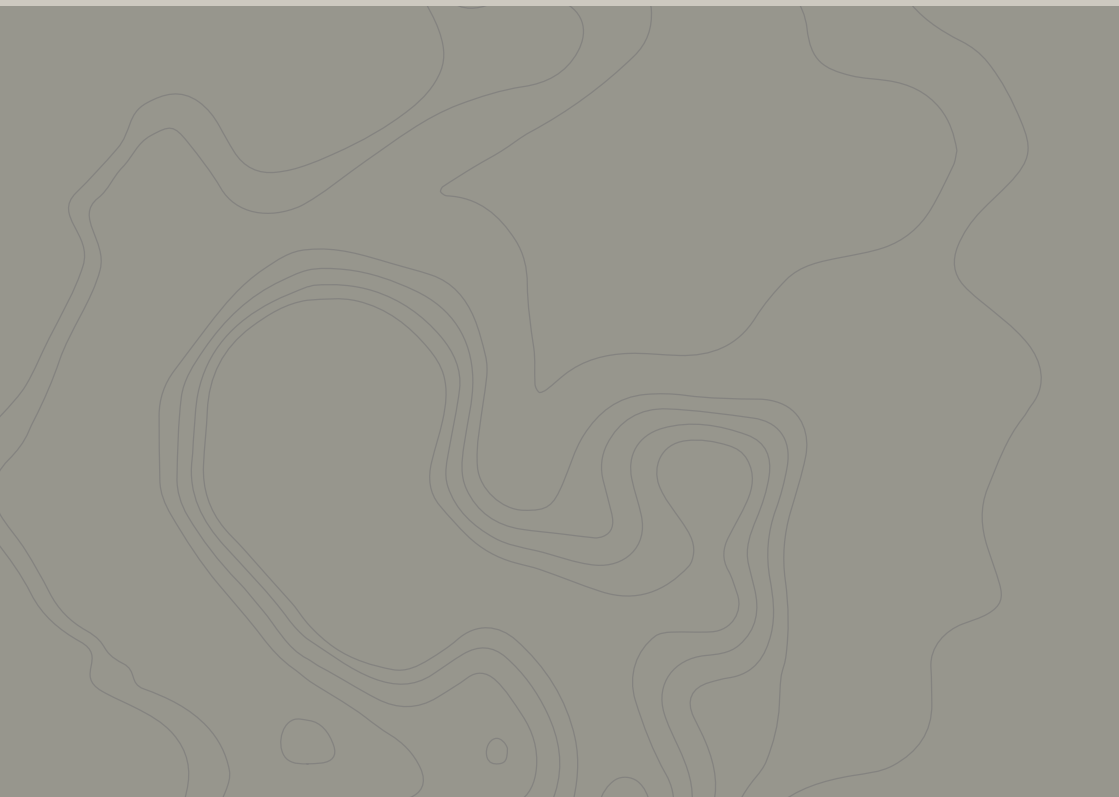


BAZZARA

SINGLE ORIGIN



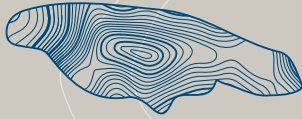




New
ORIGIN

New
PACKAGING





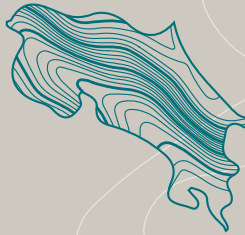
Jamaica Blue Mountain

Origin: Jamaica	Quality: Arabica
Varietal: Jamaica Blue Mountain; Typica	Roast: Medium
Altitude: 1900 - 2200 m	Flavour: Caribbean; Liqueur; Exotic
Processing: Fully washed	



The most famous and precious variety of gourmet coffee in the world grown on volcanic soil, its blue-green beans are stored in oak barrels, just like rum.

A dreamers coffee, whose tropical passion and mineral freshness come together in liqueur and spicy whispers, amalgamated in an exotic harmony.

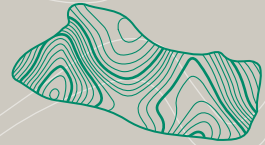


Costa Rica SHB

Origin: Costa Rica	Quality: Arabica
Varietal: Typica; Caturra, Catuai; Villa Sarchi	Roast: Medium
Altitude: 1500 - 1800 m	Flavour: Fresh; Vivacious; Fragrant
Processing: Fully washed	



A variety grown on the lush volcanic soils characterized by complexity and fragrance. Foreign influences adorn its aroma which, combined with its volcanic richness, give a fruity pleasantness that blends in a viscous layer of chocolate.



El Salvador SHG

Origin: El Salvador	Quality: Arabica
Varietal: Bourbon; Pacas; Pacamara	Roast: Medium
Altitude: 1500 - 1900 m	Flavour: Enveloping; Delicate; Sweet
Processing: Fully washed	










Selected with electronic machines to ensure quality, it is grown in high altitude plantations along the slopes of a volcano.

A coffee with sweet notes and pungent lightness refer to coriander honey, and give a balanced finish and a reminiscence of dried fruit.



Nicaragua Matagalpa

 Origin: Nicaragua	Quality: Arabica 
 Varietal: Caturra; Bourbon	Roast: Medium 
 Altitude: 1500 - 2000 m	Flavour: Well rounded; Candied; Almondly
 Processing: Fully washed	



Produced in the mountainous regions and cultivated mostly in shadowed plantations.

A model of nobility both in substance and in form where an almond body gives way to the amiability of ripe fruit and, at the same time, sweet and fragrant.



Kenya AA








 Origin: Kenya	Quality: Arabica 
 Varietal: SL 28; SL 34; Ruiru 11; Baitan	Roast: Medium 
 Altitude: 1700 - 2000 m	Flavour: Brilliant; Spicy; Citric
 Processing: Fully washed	



Cultivated in full sunlight in the African highlands, it is sought after by connoisseurs for its unmistakable aromatic characteristics. From the acidic, dry earth, with an irresistible freshness, it will radiate the taste buds and will set your table with all the colors of fruit leaving a sweet patina of dense euphoria.



Guatemala SHB








 Origin: Guatemala	Quality: Arabica 
 Varietal: Bourbon; Caturra; Catuai	Roast: Medium 
 Altitude: 1500 - 1700 m	Flavour: Intense; Fine; Chocolaty
 Processing: Fully washed	



From a land filled with charm and passion of their Mayan descendants, it comes from predominantly volcanic regions. A coffee with the bright notes of orange blossom that bind to the fineness and fusibility of dark chocolate, whose aromatic soul is found in an idyllic symbiosis between full-bodied structure and floral references.








India Monsooned Malabar

Origin: India 	Quality: Arabica 
Varietal: S795; Cauvery; Selection 6 + 9 	Roast: Medium 
Altitude: 1000 - 1500 m 	Flavour: Ancient taste; Savory; Spicy 
Processing: Monsooned 	



As in the past, the monsoon coffee arrived at the destination ports with a particular salty flavour and a straw-like colour. A salty whiff lashes the palate together with its sparkling temperament, impressing in the mind the vision of a blue plain.

Papua New Guinea

Origin: PNG 	Quality: Arabica 
Varietal: Bourbon; Typica; Arusha 	Roast: Medium 
Altitude: 1600 - 2000 m 	Flavour: Hot; Delicate; Tribal 
Processing: Fully washed 	



A coffee with a pleasantly sour and savory nature born from the enchanted forests, shrouded in mystery. All the vigor of a lush land condensed in a well rounded, warm and sweet expectation.

Ethiopia Sidamo








Origin: Ethiopia 	Quality: Arabica 
Varietal: Heirloom varieties 	Roast: Medium 
Altitude: 1800 - 2000 m 	Flavour: Vinous; Floral; Wild 
Processing: Washed 	



From the place of origin of the Coffea Arabica, and revered for its typicality, it is cultivated in the mountains, in the woods of the highlands of Sidamo. An extreme need to reveal its fragrant floral nature, disguising a wild and spicy nature, ennobled by a fruity finish in accordance with the senses.



Santo Domingo AA

Origin: Dominican Republic 	Quality: Arabica 
Varietal: Typica; Caturra 	Roast: Medium 
Altitude: 1300 - 1500 m 	Flavour: Creamy; Tropical; Dried fruit 
Processing: Fully washed 	



The Barahona variety is born from the central and eastern part of the island.

A coffee with a remarkable body and a great presence that encloses the heart of the Caribbean and makes it vibrate with alluring and voluptuous notes of tobacco, rum and tropical spices in a fabulous blend.



Colombia Supremo

Origin: Colombia 	Quality: Arabica 
Varietal: Caturra; Castillo; Typica 	Roast: Medium 
Altitude: 1400 - 1900 m 	Flavour: Suave; Balanced; Fruity 
Processing: Fully washed 	



Cultivated on the slopes of the Andes, it is considered one of the best Colombian coffees. Here is the spirit of the Americas, of solemn presence and admirable personality, cautiously releasing its fruity potential touched by a breath of aromatic cocoa.



Brazil Yellow Bourbon

Origin: Brazil 	Quality: Arabica 
Varietal: Yellow bourbon 	Roast: Medium 
Altitude: 1200 - 1500 m 	Flavour: Caramel; Nutty; Dark chocolate 
Processing: Sundried 	



From Mogiana to Sul de Minas, a yellow pearl contains body, extraordinary flavour and sweetness.

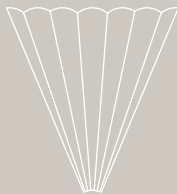
The succession of aromatic sensations of dried fruit and liquid caramel topped by cocoa grains, fill the mouth with a throbbing passion.

Decaffeinated

Origin: South America	Quality: Arabica
Roasting: Medium	Hints: Cocoa; Malt; Walnut
Processing: Natural	

Santos, the famous Brazilian coffee with a full body, sweet and barely acidic, is lightened by its vigor but not by its substance; it reveals itself with notes of dried fruit and a warm, viscous cocoa aftertaste.

Caffeine present not over 0.05% D.M. 20/05/76 and the following mod. sentence 4/8/2011, Dir. 2010/59/UE



Filter coffee

Origin: Central America	Quality: Arabica
Roasting: Medium	Hints: Lime; Caramel; Mou; Almond
Processing: Washed	

From the green and lush heaths to tropical expanses, surrounded by timeless mountains, it condenses its primordial nature into fresh hints of fruit salad covered with a veil of candy sugar, accompanied by a pleasant fruity acidity.





[The Benefits of Decaf]

First of all, a clarification must be made: today the extraction of caffeine is a safe process. Strictly regulated. It acts on green coffee, normally with organic solvents: water or carbon dioxide. These methods that eliminate caffeine without affecting the properties and taste of the bean.

Did you know?: Numerous studies have shown that decaffeinated coffee is rich in antioxidants and, therefore, contrasting the aging process, It improves memory and helps prevent some types of neuro-degenerative diseases. It also aids digestion and keeps the liver healthy.





The background of the page is a light beige color at the top, transitioning into a dark grey area. The dark grey area features a subtle, light-colored topographic map pattern with various contour lines and shapes, suggesting a geographical or natural theme.

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