

Wholesale Coffee Descriptions

04/03/08

Varietals-

Costa Rican Tarrazu- *(origin: Latin American Region)*

We serve the most famous of the Costa Rican regional coffees, the San Marcos di Tarrazu. It is the **lightest of our roasts** and contains a sweet and full bodied quality. This coffee is known for its **lively acidity** which makes it a great accent to many blends.

Colombian Supremo- *(origin: Latin American Region)*

We carry a supremo (large) grade bean of the Medellin (*Me-dean*) growing region in Colombia. This coffee is one of our darker roasts and has a sweet, **citrus hint** that contains the most **balanced acidity** level of all our coffees.

Ethiopian Harrar- *(origin: African Region)*

We serve a Longberry Harrar (large) grade bean that is grown in the birthplace of the Arabica coffee tree, near the eastern Ethiopian coast. This medium roasted bean is characterized by its **good body** and **blueberry like undertones**.

Kenyan AA- *(origin: African Region)*

This coffee is the largest bean cultivated in Kenya (AA grade). It is the most expensive bean on our menu because it is among the highest quality. This medium to dark roasted coffee has a tremendous amount of **smooth body** and a **rich chocolaty undertone**.

Sumatran Mandheling- *(origin: East Asian/Indonesian Region)*

One of the world's **most famous** beans. This grade of Sumatran coffee is grown near the port of Pandang and is characterized by its herbal aroma, **full body**, **low acidity**, and rich smooth flavor.

Tanzanian Peaberry- *(origin: African Region)*

This coffee is the only Peaberry grade we have available. This **unique** bean is known for its enhanced, complex flavor. It is **lightly roasted** to heighten its **slightly fruity**, but clear tasting aspects.

Organics-

Bolivian Fair Trade Organic- *(origin: Latin American Region)*

This fair trade bean is grown in South America along the Andes. It is the **darkest of the organics** we have available. This medium to dark roasted coffee exhibits **great depth** with slight citrus undertones and a **round chocolaty finish**.

Guatemalan Antigua- *(origin: Latin American Region)*

One of the world's greatest Arabica coffees. This Antigua grade bean is grown in the central highlands of Guatemala. This particular type of coffee is distinguished by its higher acidity level and **medium body** with accents of **spiced, smoky undertones**.

Mexican Organic- *(origin: Latin American Region)*

We serve the Altura or high shade grown Mexican bean. It contains a **light bodied, nutty flavor** with a slight chocolate tang and acidic snap.

Peruvian Fair Trade Organic- *(origin: Latin American Region)*

This coffee is a shade-grown organic from Northern Peru. It's distinctly known as an incredibly **mild** medium roast that has **sweet undertones** below its **smooth** surface.

Blends

Italian-

This is the **darkest** and most complicated blend we offer. It contains a mixture of Guatemalan, Sumatran, and Colombian green beans roasted together at our highest temperature for the greatest amount of time, to produce a **distinct black, muddy, and tangy** coffee mixture.

French-

This blend is our **second darkest** roast. It's a mixture of Colombian and Sumatran green beans roasted together at a high temperature to create a **robust taste** similar to the Italian, but with an extra amount of caffeine to help you through the day. This is an excellent choice for dark coffee drinkers who enjoy **more flavor than bite**.

Breakfast Blend-

A Great **morning coffee**. This wonderfully smoky, **rich**, but sweet blend will wake you easily without overwhelming your taste buds.

Café Europa-

This is a super **smoky**, **citrus** blend created to initiate a splendid depth **with a bite** at the end of each sip.

Espresso Ultra-

The Costa Rican's high quality of acid with the Sumatran's **richness** allows for a splendidly flavorful espresso. This coffee is the finest blend we have for creating an **excellent amount of crema** to lock in the drink's distinctive value.

Masai Blend-

This blend is a mix of our three **African** varietals. Each of these coffees has its own unique flavor, but each combines remarkably well to produce a **rich**, fulfilling, but **earthy** combination.

Mocha Java-

This exceptional blend is a smooth mix of our three richest **unflavored** roasts. All of which contain their own individual chocolate qualities to produce a delightfully **robust** taste.

Monarch Blend-

The Monarch Blend is a great combination for **medium to dark** coffee drinkers. It's a mix of the **full bodied** Sumatran, with underlying citrus tones of our **balanced** Colombian roast.

Selkirk Blend-

This highly caffeinated blend is a mix of our two lightest coffees that create a mild, but tangy arrangement. Great for those who aren't fond of the muddy qualities of a French or Italian.

Decafs

Colombian Decaf-

This is the **lightest** of our decaf selection. This coffee is known for its **mild taste** and slight earthy undertones.

Espresso SWP Decaf- (*decaffeinated through Swiss Water Process*)

Our own decaf espresso blend. Created for those who enjoy their espresso, but can't handle or have the caffeine.

Peruvian Organic SWP Decaf- *(decaffeinated through Swiss Water Process)*

This **medium** roasted decaf contains a **smooth, sweet** quality that is perfect as a late night treat without the tossing and turning.

Sumatran SWP Decaf- *(decaffeinated through Swiss Water Process)*

The **darkest** decaf we have available. This coffee is known for its **rich** flavor that mimics that of a regular caffeinated coffee. Is the perfect match for those who enjoy a fine cup of without the repercussions.

Wholesale Price Break-down

1-5 lbs per week- \$6.55 per lb

6-15 lbs per week- \$6.35 per lb

16-25 lbs per week- \$6.15 per lb

26 and above per week- \$5.95 per lb

***FREE SHIPPING if ordering over \$250.00 worth of product*

*For further information please call us directly at:

Monarch Mountain Coffee

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