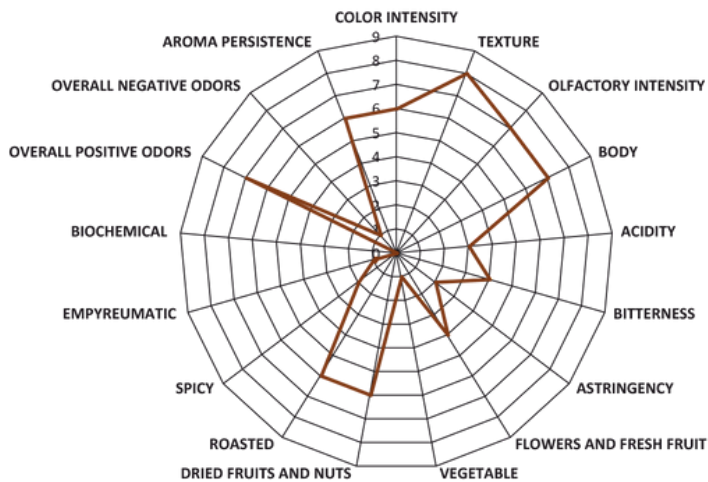


MISCELA ORO

90% Arabica

Miscela Oro combines the best Arabica green coffee beans coming from Central and South America (with a high percentage of Santos Alta Mogiana) for the 90% and of excellent Indian Robusta for the remaining 10%. A very high quality coffee with a peculiar aroma, an espresso with a fine-meshed, dense cream, with a fine texture and a full body.



COMPOSITION 90% Arabica, 10% Robusta

ORIGINS Brazil, Honduras, Colombia, India

NOTES Cocoa, toasted nuts, floral



AVAILABLE IN

Bags of 1000g whole beans and 250g ground coffee



AWARDS

The 1000g whole beans format was awarded the following prizes:

Gold Medal at the International Coffee Tasting edizione 2006, 2008, 2016, 2020 and 2022.

Gold Medal at the International Coffee Tasting Asia in 2019 (Tokyo).



2006



2008



ROASTING AND QUALITY CONTROL

Our products are the result of a careful study combined with a masterly 'slow roasting', carried out in a way that allows us to enhance all the peculiarities and organoleptic characteristics which distinguish each single origin. The roasting level of each production batch is monitored, at the end of each roasting cycle, by measuring with a colorimeter

PACKAGING

The packaging is done only when the beans have reached the ideal stage of development and resting.

To preserve the freshness and the flavor of our coffee, our bags are equipped with an "aroma-protection" valve.

The ground coffee is vacuum packed

The ESE pods are made of 100% compostable materials, certified OK COMPOST - Industrial by TUV AUSTRIA and individually packed