



GranCrema 1000 g, 60% Arabica, 40% Robu - Whole Beans

155752

The red 60/40 blend represents the classic espresso of the Italian tradition: creamy, full-bodied and intense. This coffee blend has a strong character, combining the sweetness and body of Brazilian Arabica from the Alta Mogiana and Cerrado regions with the creaminess of the Indian Parchment Robusta and Uganda Nganda Kakindu.

PRODUCT DETAILS

A lightly roasted blend with a pronounced full-bodied taste, combining the strong aroma of Brazilian and Caribbean Arabica varieties with the sweetness of Central American Arabica varieties and the strong, creamy consistency of Indian and Indonesian Robusta varieties. The roast smells of toast, vanilla and a hint of chocolate.

The Gran Crema blend is recommended for fully automatic coffee machines, filter coffee and all new brewing methods such as V60, Aeropress, French Press or Toddy Brew.

Aromatic notes: vanilla, caramel, cocoa.

Coffee from Florence – since 1950

The Mokaflor coffee roastery has been a family-run business for several generations. This guarantees continuity in knowledge and the passing on of experience in all aspects of coffee. Mokaflor maintain direct relationships with the producers by concluding multi-year contracts with the same producers each time: the aim is to achieve better batches and consistently high quality. Coffee is a living product. Therefore, Mokaflor roasts, tastes and evaluates a sample of each coffee batch to ensure that only the highest quality is delivered to your cup.

Specs

Product Attributes

EAN: 8006987840266

Manufacturer number:	2684
Product weight:	1.0 kilograms
Pieces per master carton:	1 Piece