

A SMALL indian espresso

our indian discoverer comes from far away. On the journey, he has lost acidity. By the dark roast, nutty flavors, and a caramel-like sweetness are particularly apparent. The tropical wood flavor can also be tasted. But since we assume that few people suck on a piece of tropical wood, we would say: just try & discover.



WHY 100% INDIAN BEANS?

Darjeeling, Assam & Co. – Indian tea is world famous. But coffee from India? Hardly anyone knows that India is the sixth-largest coffee producer in the world and produces outstanding qualities for the world market. Among them is a top-quality product that enjoys cult status among fragrant lovers.

High time to reveal Indian coffee secrets!

If you like specialty coffee & especially nutty, caramel taste, you have certainly already tried Indian beans unknowingly. They are very often mixed in house blends with Brazilian, Colombian or Ethiopian beans.

So why not 100% of it in order to get the full enjoyment?

FOR THE DEEP DISCOVERER AMONG YOU HERE THE HARD FACTS:

Country of cultivation : India

Region : Chikmagalur

Type : 100% Arabica

Growing altitude : 900 - 1400 m

Harvesting method: hand picked

Preparation : monsooned

Roasting : the coffee is gently long time roasted by goodbean in a small roastery in Biberach in small quantities of maximum 10kg in a drum roaster. Without any additives, the power of fire tickles the complex aromas out of the green bean.

A SMALL BEAN A BIG MISSION filter coffee

WHY WE CHOOSE CAFE PASOS?

it is the best example of how easy it is to support the society around you & at the same time a country Samira calls home.

Cafè Pasos, gently roasted from 100% Arabica beans grown, harvested and shipped in the Sierra Madre Oriental in Mexico.

In terms of temperament, PASOS is a harmonious, velvety Mexican, with a fine nuance of caramel, almonds and dried plums. He found it's way to us through Moccasola - the small coffee roastery in Putzbrunn.



MOCCASOLA doesn't just mean coffee or espresso, but a passion for roasting and **creating jobs for people with disabilities.**

For 5 years they have been roasting in the **Lebenshilfe Werkstatt** with the intention of enabling people with disabilities to participate in working life. They offer various jobs for around 20 employees

But MOCCASOLA also means sustainable coffee production: **trading in partnership at eye level.** As well as with La Victoria - a mexican coffee farming family that has been growing their own single estate coffee for over 100 years.

La Vitoria strives not only to provide high quality organic coffee and to protect nature, but also to be a reliable source of work for the people in the area.

In addition, they work to help families on and around their ranch. Such as by: providing material and land to build schools; to connect the small villages by building bridges and roads and to provide drinking water and electricity in their community.

Projects where we love being part of.