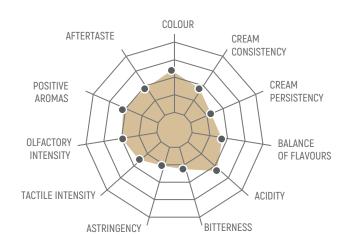


DECODING COFFEE



ORGANOLEPTIC PROFILE



ESPRESSO 80

MARKET GRADE

100% ARABICA

Cafès Cornellà wants to help you better understand what's behind a good coffee, what are the differences between blends and techniques. That's why we share this data, based on technical studies. Cafès Cornellà is decoding the coffee world.

ROASTING POINT	1	2	3	4	5
EXTRACTION INDEX	1	2	3	4	5
SENSORY PROFILE	1	2	3	4	5

TASTING NOTES

Cream

Hazelnut colour. A fine creamy froth provides a dense, persistent texture.

Taste

Its medium-high roasting point provides characteristic nutty notes (peanut).

Aroma

Very aromatic, with floral and citrus notes.



Product name

80 Espresso Market Grade

Code **01113000**

Code EAN-13 **8411212130003**

RSI

25.00783/GE