Arabica coffee beans, variety Novo Mundo (NM), W & N roasted and covered with 55% chocolate - 160g



Arabica coffee beans









Especially dedicated to the coffee enthusiast, this is the best way to discover how the different types of manufacturing impact on aromas and flavours.

There is a lot of talk about coffee varieties or about terroir, but it is almost never explained how a coffee was made. It is a shame because it's manufacturing has a significant impact on its flavours. In order to understand and be able to interpret the different aromas that can be found in a coffee it is essential to have a clear idea of how it was handled between the time of harvest and the moment of roasting. Indeed, it is in this period of time that aromas, flavours, perfumes or defects develop. To transform a hardly-harvested coffee into a coffee ready for roasting (commercial coffee), there is a choice between two different methods: dry or natural (N), and wet or washed (W). Depending on the method chosen, the same coffee will show very different characteristics. With the "GRANI" series, Claudio offers the experience to compare how the different types of manufacturing impact on the same variety of coffee, cultivated identically on the same terroir. Each box contains two bags of one single coffee variety, covered with the same 55%-chocolate, and the method of manufacturing, (W) or (N), is indicated on each bag.

You want to know more about the manufacturing…

Rating: Not Rated Yet
Price
Variant price modifier:

Base price with tax

Sales price 18,50 €

Ask a question about this product

ManufacturerClaudio Corallo

Reviews

There are yet no reviews for this product.