

BOMBITA

Our darkest roast. Spicy notes combine with hints of sweet caramel and chocolate to create a delightful explosion in the mouth. Even light roast aficionados will be pleasantly surprised when they discover this gem.

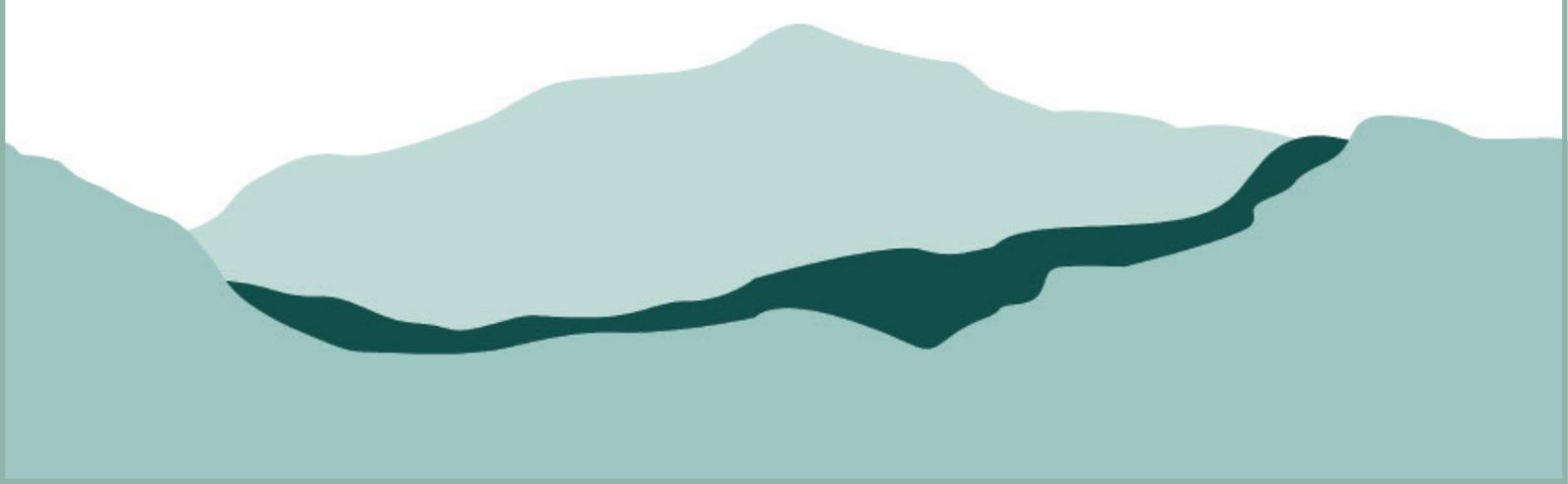


Facts

Origins	Brazil - Cerrado, Minas Gerais - Rio Brilhante
Regions	Café and Pirulito farm
Farms	Brazil - Sul de Minas - Passeio farm
	Guatemala
	-Huehuetenango (various farms); Las Joyas, El Chalun, Buena Vista.
Processing method	Washed
Variety	Brazil Urban: UTZ, RFA
Certificate	

Recipe

Espresso	
Dose	19 grams
Extraction time	26 seconds
Shot weight	40 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



The story

Bombita is our darkest roast, an accessible coffee that everyone will enjoy. Very suitable for fully automatic machines. Bombita currently consists of two Brazilian and a Guatemalan coffee.

Urban Coffee, Brazil

One of the Brazilian coffees in Bombita is called Urban Coffee. This coffee is produced at the Rio Brilhante Café and Pirulito farm, located in the Cerrado region of Minas Gerais, Brazil. The excellent location, favourable altitude and well-defined rainy seasons provide ideal conditions for the production of coffees with excellent standards of quality.

Both farms operate in a way to produce specialty coffees for the most demanding markets. They have modern infrastructure, hand over their equipment from generation to generation, constantly renew their farming techniques and plant high-yielding varieties. Investment in research and the professional qualifications of technicians and workers, guarantee careful handling at all stages of the coffee production chain, from harvest to drying, processing and packaging of the product.

Next to that, the producers pay attention to social concerns and environmental conservation, which contributes to the coffee-growing process as a sustainable activity coupled with social awareness.



Passeio, Brazil

We're thrilled to finally work with Adolfo Henrique Vieira Ferreira, the owner of Fazenda Passeio. One of our green buyers visited his farm several years ago and explains "Adolfo is by far the most passionate Brazilian farmer I ever met. He's also president of the Brazilian part of the Specialty Coffee Association and he's very keen on helping other farmers teaching new techniques and cultivate varieties.

Furthermore, Passeio is extremely beautiful and produces some stunning Brazilian coffees!". The farm is located in the southern part of Minas Gerais, Brazil, where an abundance of specialty coffees is grown. Adolfo is a real example for others in the Brazilian specialty coffee industry: he puts his heart and soul into his work and is fully committed to obtain the highest quality. Compared to other Brazilian farms, Passeio is relatively small. Whereas machine plucking is the standard here, the coffee at Passeio is picked by hand and by the use of hand machines.

The Vieira Ferreira family has been producing coffee in the region for over three generations. They do their absolute best to improve and increase productivity with respect to the environment and the local workforce, which is a large part of the operation. In all their work, they emphasize on social improvement: all of the local workers receive social support, such as schooling, workforce training, and environmental education.



Huehuetenango, Guatemala

This Guatemalan addition to the Bombita is created with 8 great producers in the Huehuetenango region that are improving their quality. This year all individual farmers were not strong enough to stand on their own, but by purchasing their coffee we can give them an opportunity to use the extra income they receive from selling at a higher price to reinvest in their farm and wet mills. We hope that with some improvements and betterments, next year they will produce wonderful coffees that could be featured as single origin coffees.

The farms all lay in the following area's: Las Joyas, El Chalun, Buena Vista.

One of the farms in Las Joyas is owned by Flora Ramos. She produces coffee at her Las Joyas farm in the town of San Antonio Huista in Huehuetenango Region. Before the harvest Flora organises her farm by preparing and cleaning the patios and fermentation tanks. During the harvest Flora makes sure to pick only the ripest cherries to ensure the quality of her coffee and pulps her cherries the same day as the picking.

Flora's farm, Las Joyas, translates in English into "The Jewels". The farm is named after for its special location at the mountains. This name is often given for locations which have their own, colder micro-climate compared to the rest of the area.



BOCCA
COFFEE ROASTERS