



JAMAICA BLUE MOUNTAIN

100 % ARABICA

Region: Blue Mountain **Altitude:** 910 – 1.700 m
Species: 100 % Arabica **Variety:** Blue Mountain
Processing: washed **Taste:** full-bodied and very slightly acidic with chocolate notes; very mild and a lingering finish

Roast



Preparation



A cult coffee

To understand the hype around Jamaica Blue Mountain, you only need one sip. This extraordinary coffee has the perfect aroma and a unique taste profile. The fact that it comes in limited quantities also contributes to making it one of the world's most expensive speciality coffees. The Blue Mountain coffee cherries grow on a relatively small area of 6,000 hectares in eastern Jamaica. There, on the volcanic southern slopes of the Blue Mountains, the coffee plants find their ideal conditions to thrive: fertile soil, tropical climate and dense fog. The coffee from the Wallendorf Estate is regarded as one of the best in terms of taste characteristics. This king among gourmet coffees stands out for its full body, intense aroma and lingering aftertaste. So, it comes as no surprise that it is in such high demand. By the way, did you know that the Jamaica Blue Mountain green beans are exported in wooden barrels, instead of the customary jute bags?

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Fiè allo Sciliar, Zona artigianale, S. Antonio 92, Alto Adige, Italy- T +39 0471 725 651 - www.caroma.info