

The New
Grand Cru
Continental Line



espresso italiano dal 1919

grand cru





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A sip as lo

A journey in the countries of coffee.

An exclusive trip, for living a highly sensorial tasting: the single Origins of pure Arabica are the stages of an emotional journey that leads to a play of contrasts and similarities as the encounters between different cultures. A selection of 'Grand Crus' to be tasted in purity for interpreting and appreciating the amazing nuances of tastes and aromas that different territories give to the coffee.



New tins

The exclusivity of the single Origins is enhanced in the new tins and custom caps in metallic polished aluminum; they highlight the character of the different selections by offering a unique and fascinating glance. In addition to the new modern design, the tins of the 'Grand Crus' Continental line are designed for easy opening and to preserve intact all the aromas. The most important improvement regards the **easy peel** closure system. The easy peel is a resistant disk made of poly laminate film and its edges are blunt: thanks to that, the tin's opening results safer and easier to use, especially compared to the more common tinplate. Moreover, thanks to the valve positioned on the easy peel, we can guarantee a full aroma conservation.

Valve

Easy peel



ng as a journey



Santo Domingo Barahona AA

Origin: Santo Domingo

Barahona AA is widely considered to be the finest of the Dominican Republic premium gourmet coffees. The warm ocean climate in the Dominican Republic is unique to all other coffee growing regions in the Americas. The coffee beans have a distinctive flavor due to the limestone and granite mountain soils. It is a creamy coffee with a full body, which offers aromas of cocoa and tobacco with hints of nuts and almonds.



Brasile Alta Mogiana

Origin: Brazil

Alta Mogiana is one of the most traditional coffee regions in Brazil, and it is known world-wide for producing an excellent quality of coffee, unique in its sweetness and balance between its body and acidity. It is a coffee with a good body that offers hints of hazelnut and chocolate with a pleasant and delicate acidity.



Guatemala Huehuetenango

Origin: Guatemala

From the land of the descendants of the Maya and the passion of its farmers, cultivated in rich volcanic soil, the Guatemalan coffee of Huehuetenango is one of the finest Arabica gourmets of Central America. It is a coffee with a good body and it is characterized by a flavor of chocolate and spices. This coffee offers a bouquet of floral scents that blend in a delicate aroma of orange blossoms.



India Plantation Mysore

Origin: India

Indian Mysore "Plantation A" coffee comes from the Karnataka region of South West India and is grown at a height of 1200-1300 meters above sea level. The "Plantation A" refers to it being the highest grade of wet-processed India coffee. This full-bodied coffee offers hints of incense and Indian spices with a sweet and delicate taste of chocolate.



Ethiopia Sidamo

Origin: Ethiopia

Situated at around 1900 meters above sea level between savannah and lake, the rich volcanic soil of the Sidamo region is ideal for growing coffee. This coffee is hand picked and is processed in a traditional wet process and is then dried on tables with a mesh bottom. It is a coffee with a rich and full body, characterized by an intense floral aroma of jasmine with scents of lemon, bergamot and hints of spices.



Rainforest 100% Arabica

Origin: Rainforest Alliance Certified™ Plantations

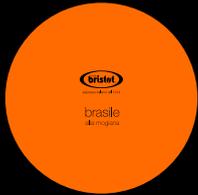
100% Arabica Rainforest, a perfect balance of nature, ethical moral and sensory pleasures. Rainforest Alliance Certified™ farms comply with comprehensive standards for the conservation of natural resources and respect for workers' rights. This coffee, characterized by a good body, offers a pleasant nutty aroma and a fruity taste with hints of chocolate.



Contains 100% Rainforest Alliance Certified™ Coffee



grand cru



Product code	Product	Weight in grams	Tipology	Pieces per case	Nr. of Cases per pallet	EAN code
02533	Guatemala	250	Beans	8	120 (10 layers of 12 cases)	8001681025339
04533	Guatemala	250	Beans	32	40 (5 layers of 8 cases)	
02535	Brasile	250	Beans	8	120 (10 layers of 12 cases)	8001681025353
04535	Brasile	250	Beans	32	40 (5 layers of 8 cases)	
02532	Santo Domingo	250	Beans	8	120 (10 layers of 12 cases)	8001681025322
04532	Santo Domingo	250	Beans	32	40 (5 layers of 8 cases)	
02531	Ethiopia	250	Beans	8	120 (10 layers of 12 cases)	8001681025315
04531	Ethiopia	250	Beans	32	40 (5 layers of 8 cases)	
02534	India	250	Beans	8	120 (10 layers of 12 cases)	8001681025346
04534	India	250	Beans	32	40 (5 layers of 8 cases)	
02502	100% Arabica Rainforest	250	Ground	8	120 (10 layers of 12 cases)	8001681025025
04502	100% Arabica Rainforest	250	Ground	32	40 (5 layers of 8 cases)	



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procaffé S.p.A.

Via T. Vecellio, 73 - 32100 Belluno - Italy

Tel. +39.0437.938160 - Email: export@procaffe.it - www.caffebristot.com