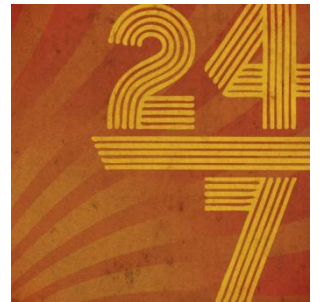


TWENTY-FOUR SEVEN BLEND



TASTING NOTES

Sweet nutty tone, smooth, toasted caramel, maple syrup finish.

COMPONENTS

ALICE ESTATE - BRAZIL

ACACIA HILLS ESTATE - TANZANIA

THROUGHOUT THE YEAR, WE ARE CONTINUALLY RECEIVING FRESH NEW DELIVERIES OF COFFEE. OUR TWENTY-FOUR SEVEN BLEND HAS EACH AND EVERY ONE OF THOSE COFFEES ROTATED IN AT THEIR ABSOLUTE PEAK OF FRESHNESS. SO WHILE THE BLEND PROFILE MAY CHANGE AT DIFFERENT TIMES OF THE YEAR, WE GUARANTEE THAT TWENTY-FOUR SEVEN IS ALWAYS SEASONAL.

Twenty-Four Seven is currently made up of two coffees: Alice Estate from Brazil and Primavera from Colombia. The Alice Estate is located in the mountainous region of Carmo de Minas, in the state of Minas Gerais in Brazil. If the name Carmo sounds familiar, it's because this region has earned a reputation for producing some of the best specialty

coffees coming out of Brazil. Each year, farms in and around Carmo win a large percentage of the prizes in the Brazilian Cup of Excellence – and you only need to visit the region to understand why.

The Acacia Hills Estate is located a short three hour drive from the city of Arusha in Northern Tanzania and the closest town of Karatu is mere 'eight ridges' away. This part of Tanzania is surrounded by some of Africa's most famous landscapes including the Ngorongoro crater and National Park which is teeming with all the quintessential African wildlife which make this area a spectacular and unique part of the world. The farm currently harvests Bourbon and Kent varieties and is in the process of experimenting with Geisha, Pacamara and Castillo. With its own purpose-built cupping lab with everything required to analyse coffees onsite. It's all about the small details here and we consider this estate a bit of a diamond in the rough.